



GRAPE-TO-GLASS

wines worth sharing

Domaine Laroche 'Saint Martin' Chablis 2020

Grape Varietal: 100% Chardonnay

Growing Region: Chablis - France

Chief Winemaker: Grégory Viennois



Looking for a Chablis with varietal typicity and classic terroir characters - then look no further than this 'Saint Martin' expression. A blend of the best vineyard sites of Domaine Laroche in the Chablis appellation. Grown in Kimmeridgian soils which has excellent acidity and remarkable finesse, due to the character of these unique sites, they contribute vibrancy and complexity to this cuvée.

On arrival into the winery, the fruit parcels were whole bunched pressed, with 12 hours of settling at 12 - 15°C in specially designed wide tanks which allows controlled aeration during this settling process. Fermentation lasted for just over two weeks at 16°C in stainless steel tanks. This vintage did undergo malolactic fermentation, the wine was then aged for 6-7 months on fine lees in stainless-steel tanks and 15% went into aged foudres - (55hl large 30-year-old oak vats). The wine then had minimal filtration to preserve natural varietal texture.

In the glass you will be greeted by a pale lemon colour with a shining hue. A vibrant nose enticing you with notes of green plums, apples and white floral aromas. An elegant palate with a defined mineral core, wrapped in duplicated layers of citrus and white fleshed fruits like apples and quince which a chalky nuance. This 'Saint Martin' Chablis has classic fruit acidity and a noted finesse. Due to the choreographed time on its own fine lees, this wine has good structure with vibrancy. A characteristic freshness showcasing crisp fruit flavours alongside subtle blanched almond highlights. The wines mineral typicity gives a distinct character and classic dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2020 Domaine Laroche 'Saint Martin' Chablis has 12.5% Alc./vol. - classic dry style. Chill gently and serve in a generous aromatic shaped wine glass at 8°-10°C.

Cellaring Potential:

Drinking perfectly this season; and should age nicely for another 5 - 6 years.

Food Pairing Suggestions:

Perfect wine pairing with naturally served oysters, scallops, calamari, steamed white fish w/ herb risotto, crab or classic Caesar salad, plus light, green vegetarian dishes - enjoy.



An honest varietal Chablis with a charming mineral core.