



# GRAPE-TO-GLASS

wines worth sharing

## Domaine Laroche 'St Martin' Chablis 2022

**Grape Varietal:** 100% Pinot Grigio

**Growing Region:** Chablis - France

**Chief Winemaker:** Grégory Viennois

**Cellar Master:** Stephane Barras



Looking for a classic Chablis with varietal typicity and defined 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 honest acidity and signature finesse, due to the quality of these unique sites, contributing vibrancy and clean lines 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 nearly three weeks at 17°C in stainless steel tanks. This vintage did undergo malolactic fermentation, the wine was then aged for 7-8 months on fine lees in stainless-steel tanks and 8% went into aged foudres - (55hl large 30-year-old oak vats). The wine then had minimal filtration to preserve its intrinsic texture.

In the glass you will be greeted by a pale lemon colour with a shining hue. A delicate nose enticing you with nuances of white blossom, crisp green apples and a chalky note. An elegant light-to-medium palate with a defined natural mineral core, highlighted by exuberant citrus fruits, supported by crisp green apples and subtle note of quince. This 'Saint Martin' Chablis has classic varietal acidity and renowned finesse. Due to its choreographed time on fine lees, this wine has a self-assured structure, deft chalky texture, and a subtle blanched almond note. The wine's mineral typicity gives a distinctive character and with a classic dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2022 Domaine Laroche 'Saint Martin' Chablis has 12.5% Alc./vol. Crafted in classic dry style. Chill gently and serve in a generous aromatic shaped wine glass at 8°- 9°C.

### Cellaring Potential:

Drinking perfectly this season; and should age nicely for another 6 - 7 years.

### Food Pairing Suggestions:

Perfect wine pairing with naturally served oysters, scallops, calamari, steamed white fish w/ herb risotto, crab, ceviche, mild chicken salad, plus lightly seasoned vegetarian cuisine - *enjoy.*

***A classic Chablis showcasing a vibrant minerality and inherent charm.***

