



Domaine Laroche

CHABLIS

À L'OBÉDIENCERIE

2023 CHABLIS SAINT MARTIN

WINERY

Founded in 1850, Domaine Laroche is one of the largest owners of Premier and Grand Cru vineyards in Chablis and has led movements to raise the quality of the appellation with the creation of a charter of excellence for the Grand Cru producers. Today, Domaine Laroche still produces and ages its Premiers and Grands Crus in the historical cellars of its headquarters, the Obédiencerie.

WINE

Saint Martin, the patron saint of Chablis, was a Roman cavalry officer who became a humble monk and was elected Bishop of Tours. Saint Martin's relics were kept for a decade in the Obédiencerie of the ninth-century monastery in the town of Chablis. The Saint Martin cuvée is the flagship wine of Domaine Laroche, a symbol of the Laroche values of sharing and conviviality.

VINEYARDS

Saint Martin is a blend of the very best plots of the Domaine Laroche 60 hectares of Chablis appellation vineyards. Chardonnay vines are planted on ancient limestone soil beds rich in fossilized seashells and coral. The nose opens with notes of chalk, white flowers and fresh apple.

VINTAGE NOTES

From the end of winter through spring our team worked to protect the vines from climatic and health pressures. The hot weather at the end of August helped to reverse the

trend right up to the harvest. By carefully choosing each harvest date, plot by plot, our team was able to preserve all the freshness and minerality so characteristic of Chablis wines. This was an essential approach for a vintage in which the hot weather caused a rapid development of ripeness, something rarely seen. Fermentation took place in the best possible conditions, leaving the wines to continue maturing on their lees for several months. The potential of the 2023 vintage is approaching that of 2020. In addition to this fine quality, Chablis is returning to its satisfactory historical averages in terms of yields.

WINEMAKING

Whole bunches are collected in a pneumatic press, then 12 hours settling at 10 to 12°C in specially designed wide tanks to accelerate the natural settling process. 21 days of fermentation at 17°C in stainless steel tanks and 15% wooden casks. Aging on fine lees in stainless steel tanks and wooden casks "foudres" of 55hl during 6 months on average. Alcoholic and malolactic fermentation.

TASTING NOTES

Chablis Saint Martin has the intense freshness typical of the terroir in combination with ripe white fruit and white blossom aromas. The minerality gives a lingering finish and a distinct character. A nice complexity emerges from this vintage, while keeping a lot of purity.



VINEYARD

Region:	Bourgogne
Appellation:	Chablis AOC
Plot:	Selection coming from across 60 ha
Soil:	Kimmeridgian soil composed of clay and limestone
Eco-Practices:	Sustainable
Certifications:	Vegan

WINEMAKING

Varietals:	100% Chardonnay
Aging:	Aged on the fine lees in stainless steel tanks and 15% in 55hl foudres for 6 months

TECHNICAL DETAILS

Alcohol:	12.5%
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