



# Domaine Laroche

## CHABLIS

### À L'OBÉDIENCERIE

## 2024 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

The 2024 vintage in Chablis was shaped by abundant rainfall in the first half of the year and a mild summer. Harvest began on September 19, starting with Les Butteaux, followed by Les Blanchots Grand Cru and Côte de Léchet. Careful picking decisions were made parcel by parcel to preserve the freshness and minerality that define Chablis. Despite uneven ripening, Domaine Laroche crafted a vintage marked by balance, freshness, and precision.

### 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 for a minimum of 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 AOP  
**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 minimum of 6 months

### TECHNICAL DETAILS

**Alcohol:** 12.5%