

# DOMAINE LAROCHE

## 'Saint Martin' Chablis 2018



<b>Category:</b>	WINE		
<b>Style:</b>	WHITE WINE		
<b>Variety:</b>	CHARDONNAY		
<b>Region:</b>	CHABLIS		
<b>Vintage:</b>	2018		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	Saint Martin is a blend of the best plots of Domaine Laroche vineyards in the Chablis appellation. All plots are located on Kimmeridgian limestone soil with a west to northwest orientation. Thanks to the diverse nuances of these sources, they bring richness and complexity to the final cuve.		
<b>Vinification:</b>	Fermentation: 21 days fermentation at 17C (62F) in stainless steel vats. Malolactic: Yes. Aging: 8 months on fine lees in stainless-steel tanks and foudres large oak casksof 55hl (8%). Filtration: Minimum filtration to preserve the maximum natural character of the wine		
<b>Appearance:</b>	Brilliant pale yellow.		
<b>Bouquet:</b>	The nose opens on notes of chalk, white flowers and fresh apple. Fermentation takes place partially in 30-year-old oak bringing subtle and complex notes of fresh undergrowth and cedar.		
<b>Palate:</b>	The terroir of Chablis has both excellent acidity and remarkable finesse. Thanks to a long ageing on fine lees, Chablis Saint Martin offers the typical minerality of the best terroirs of this wine region.		
<b>Technical Analysis:</b>			
Alcohol:	12.50%	Packaging:	6 x 750ml