



DOMAINE LAROCHE

Chablis St Martin 2019



Category:	WINE		
Style:	WHITE WINE		
Variety:	CHARDONNAY		
Region:	CHABLIS		
Vintage:	2019		
Volume:	750ml		
Vineyard:	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 cuvée.		
Vinification:	Fermentation: ~21 days fermentation at 17°C (62°F) in stainless steel vats. Malolactic: Yes. Aging: 8 months on fine lees in stainless-steel tanks and foudres- large oak casks-of 55hl (8%). Filtration: Minimum filtration to preserve the maximum natural character of the wine		
Appearance:	Brilliant pale yellow.		
Bouquet:	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.		
Palate:	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.		
Technical Analysis:			
Alcohol:	12.50%	Packaging:	1 x 750ml
Hancocks Product:	48705		