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| Grape Varieties | 100% Chardonnay |
| Winemaker | Romain Chevrolat |
| Closure | Screwcap |
| ABV | 12% |
| Acidity | 6.48g/L |
| Wine pH | 3.2 |
| Bottle Sizes | 37.5cl,75cl,150cl |
| Notes | Sustainable, Vegetarian, Vegan |

PRODUCER

Domaine Laroche is deeply rooted in the history of Chablis, based in the 'Obédiencerie', a former monastery in Chablis itself, where wine has been made for over 1,000 years. The quality of the wines is consistently impeccable, with the Chablis hallmark of crystalline purity and racy acidity. Their ownership of vineyards is remarkable and sets them apart from their main competitors. Chablis is a fragmented region, yet Domaine Laroche owns 90 hectares of vines, including 21 hectares of Premier Cru and six hectares of Grand Cru vineyards. Despite their impressive heritage, a dynamism that is unusual in such a venerable producer permeates everything Laroche does.

VINEYARDS

Saint Martin refers to the patron saint of Chablis, whose relics were kept in the domaine's ancient monastery for many years. Domaine Laroche owns 63 hectares of Chablis vineyard on the famous Kimmeridgian soil that gives the wines such precision. Each plot has a different exposure, soil depth and vine age which contributes complexity to the wine, and means that every parcel ripens at a different time.

VINTAGE

The 2024 Chablis vintage faced challenging growing conditions with significant climate variability throughout the season, resulting in reduced yields and a notably small harvest. This effect was countered by selecting each harvest date, plot by plot. Despite battling April frosts and unprecedented hailstorms throughout spring, the wine displays classic regional characteristics with fresh acidity and pronounced flint and citrus notes. early assessments indicate wines displaying classic regional characteristics with fresh acidity and pronounced flint and citrus notes.

VINIFICATION

Upon arrival at the winery the grapes were very gently pressed to yield a very clear juice and only the press hearts were vinified. Fermentation took place in stainless-steel tanks at controlled temperatures of 17°C to preserve freshness. Following alcoholic fermentation the wine underwent malolactic fermentation was aged on fine lees for six months, 85% in stainless steel, 15% in 55-hectolitre oak foudres, before the final blend was assembled and bottled.

TASTING NOTES

Pale lemon in colour. Vibrant on the nose with expressive aromas of citrus fruit leaping out of the glass. Precise and linear on the palate with a mouthwatering acidity and a marked minerality on the lingering finish.