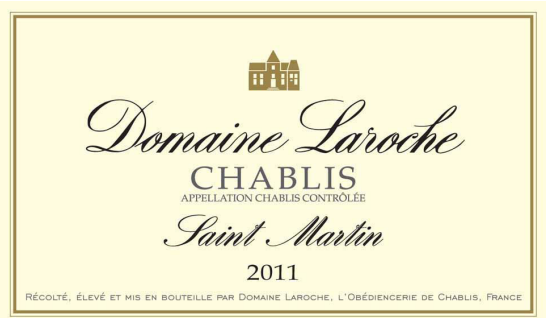


L A R O C H E

DOMAINE LAROCHE
CHABLIS
2011 SAINT MARTIN



L A R O C H E

SAINT MARTIN:

Saint Martin, the patron saint of Chablis, was a Roman cavalry officer who converted to Christianity, lived as a humble monk and was elected Bishop of Tours. After his death in 397, his body was brought back to the Abbey of Marmoutier in Tours, where his relics (his famous cloak, in particular) were kept. In 877, as the Normans were invading the Touraine, monks took his relics to Chablis to avoid destruction. Saint Martin's relics were kept for a decade in the Obédiencerie, the prayer hall in the ninth-century monastery in the town of Chablis.

2011 VINTAGE:

After a dry and cold winter, spring was unusually warm. This weather encouraged plant growth and fruit setting in perfect salubrious conditions for the fruit and vines. Significant effort has been made in the vineyards all the year through, and our organic approach of viticulture seems to have had a positive impact on the quality of the grapes. Wines have complex aromas of citrus with chalky minerality. Grape ripeness was achieved without any excess of weight or overripe aromas.

TASTING NOTES:



Pale gold color



Intense with hints of ripe white fruit and spring blossoms



Ripe fruit flavors balanced by zesty acidity; finish is long, pungent and fruity, showing the minerality of the soil.

GRAPE VARIETY: 100% Chardonnay

VINEYARD REGION: Cuvée Saint Martin is a blend of the best plots of Domaine Laroche in the Chablis appellation. All plots are located on Kimmeridgian soil with a west to northwest orientation. Thanks to the diverse nuances of these sources, they bring richness and complexity to the final cuvée.

VINEYARD SIZE: 63 hectares (155.68 acres)

VINE AGE AND DENSITY: Average of 22 years; 6,700 vines per hectare (2,711 vines per acre)

VITICULTURE: Converting toward organic viticulture: 2010 is the first year of organic cultivation for these vineyards. Domaine Laroche will require four consecutive years of organic cultivation (one more year than EU regulations prescribe) before their viticulture will be considered 100% organic. Traditional Chablis pruning system with strict pruning and debudding. Trellising to aerate the canopy and leaf plucking to avoid compact canopy and avoid development of botrytis.

HARVEST DATES: September 15 to 30

YIELDS: 60 hectoliters per hectare

PRESSING: Whole bunches in a pneumatic press, then 12 hours settling at 12° to 15°C (53° to 59°F) in specially designed wide tanks

FERMENTATION: 14 days at 17°C (62°F) in stainless steel

MALOLACTIC FERMENTATION: 100%

MATURATION: 8 months on fine lees in stainless-steel tanks; no barrel aging

FINING/FILTRATION/BOTTLING: Minimum filtration to preserve the maximum natural character of the wine

TOTAL PRODUCTION: 25,000 cases (12/750ml)

ALCOHOL: 12%

AGING POTENTIAL: 5 years

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