

Domaine Laroche, Chablis `St Martin` 2015

PRODUCER

Domaine Laroche epitomises Chablis, with impeccable quality and a remarkable 100 hectares of vineyards, including 30 hectares of Premier and six hectares of Grand Crus. Founded in 1850, there is still a dynamism which permeates everything they do. Michel Laroche merged with another family-owned producer, Jeanjean, in 2009 and he remains involved in the business, along with his wife Gwénaél. As part of their aim to retain purity and minerality in the finished wine, Laroche was the first Burgundian producer to move to screwcaps in 2002.

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, of which there are 30 in total, 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. Gregory Viennois refers to Chardonnay's 'two-day window' of maturity - if the parcels aren't harvested in this time the precious Chablis aromas are lost.

VINTAGE

The 2015 vintage started with very good conditions during flowering, with dry and sunny weather. These conditions continued and were ideal for preventing diseases during ripening. On the morning of 1st September, a hailstorm affected the vineyards of Les Clos and Les Blanchots. This resulted in a partial loss of yield but didn't impact the quality of the grapes due to careful sorting in the vineyard and in the cellar. After the storm, the weather conditions were dry with cold nights. In this vintage more than ever, the decision of when to harvest was crucial. Overall, the 2015 wines are excellent, with characters comparable to the 2005s. They have high dry extract and show great concentration, balance and freshness.

VINIFICATION

The grapes were pressed and settled at low temperatures for 12 hours in wide tanks, to aid sedimentation and minimise the need for sulphur dioxide. The fermentation lasted 21 days at 17°C, followed by full malolactic fermentation. After filtration with Bentonite, the wine is aged for eight months on fine lees in stainless steel and in small amount in large oak casks. Filtration was light in order to preserve the natural body of the wine.

TASTING NOTES

Pale gold in colour. The Chablis Saint Martin has an intense freshness typical of the area, with ripe white fruit and white blossom aromas. On the palate, its minerality gives a lingering finish and wonderfully distinct character.



VINTAGE INFORMATION

Vintage	2015
Region	Chablis, Burgundy
Grape Varieties	100% Chardonnay
Winemaker	Grégory Viennois
Features	Vegan, Vegetarian
Closure	Stelvin
ABV	12.5%
Acidity	5.26g/L
Wine pH	3.23
Bottle Sizes	37.5cl, 75cl, 150cl