



Domaine Laroche Chablis Les Montmains

Origin : France.

Appellation : Chablis Premier Cru

Grape Varieties : 100% Chardonnay

Tasting Note : Real sinew and fine aromas.

Food Matching : This wine has enough personnality to be served with spicy dishes or goat cheese.



Domaine Laroche Viognier de La Chevaliere

Origin : France.

Appellation : IGP Pays d'oc

Grape Varieties : 100% viognier

Tasting Note : Light gold colour. Fragrant nose with notes of orange blossom and spice. Delicate apricot flavour in palate with a lingering aromatic finish.

Food Matching : Enjoy it as an aperitif or with fish, seafood or Thai food.



Domaine Laroche - Chablis AOC

Origin : France.

Appellation : Chablis AOC.

Grape Varieties : 100% Chardonnay.

Tasting Note : Brilliant yellow. Crisp, fresh and mineral on the nose. The mouth is refreshing, smooth and harmonious.

Food Matching : Dessert and Cheese.



Domaine Laroche - Chablis Domaine Saint Martin

Origin : France.

Appellation : Chablis AOC.

Grape Varieties : 100% Chardonnay.

Tasting Note : Vibrant yellow with reflects of pale green. Intensely fresh with fruits and spices. Fresh, mineral, harmonious and fruity. The finish is long and precise.

Food Matching : Seafood and Dessert.



Domaine Laroche - Pinot Noir de la Chevaliere

Origin : France.

Appellation : Chablis AOC.

Grape Varieties : 100% Pinot Noir.

Tasting Note : Pale ruby colour. The nose displays fresh red fruit with cherry overtone. An elegant and harmonious structure with fine velvety tannins.

Food Matching : Enjoy it with salt crust baked chicken, stuffed mushrooms or soft cheese.



Domaine Laroche – Chardonnay De La Chevaliere

Origin : France.

Appellation : Chablis AOC.

Grape Varieties : 100% chardonnay

Tasting Note : Clear pale straw colour. Pungent citrusy aromas on the nose with yellow fruit richness. Bright flavours, ripe fruit in mouth. Good balance and aromatic finish

Food Matching : Enjoy it as an aperitif or with seafood, crayfish, Japanese food and goat cheese.