



## **Laroche Chablis St.Martin**

**Origin :** France

**Appellation :** AOP Chablis

**Grape Varieties :** 100% Chardonnay

**Tasting Note :** Chablis Saint Martin has the intense freshness typical of the terroir in combination with ripe white fruit and white blossom aromas. The minerality gives a lingering finish and a distinct character. A nice complexity emerges from this vintage, while keeping a lot of purity.

**Food Matching :** Perfect as an aperitif or to pair with seafood, prawns or fish.



## **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.