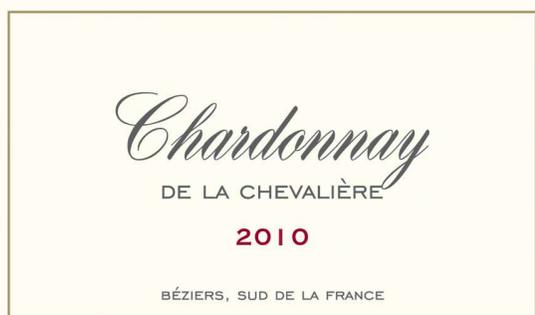


L A R O C H E

2010 CHARDONNAY DE LA CHEVALIÈRE LANGUEDOC, FRANCE



L A R O C H E

DE LA CHEVALIÈRE:

"De La Chevalière," or "of the knight's lady," is a reference to "Mas La Chevalière" which is literally the "farmhouse of the knight's lady," the Laroche winery in southern France where this wine is produced.

2010 VINTAGE:

A vintage with generous sunshine. Cool nights allowed the grapes to keep their balance, vivacity and delicate aroma. Harvest took place under favorable weather conditions from mid-September.

TASTING NOTES:



Clear pale straw color



Pungent citrusy aromas with yellow fruit richness



Bright flavors, ripe fruit in the mouth; good balance on the palate with an aromatic finish

GRAPE VARIETY: 100% Chardonnay

VINEYARD REGIONS: Minervois, Béziers, Agde, Bédarieux, Montpellier, Nîmes: encompassing both the western and eastern Languedoc regions. A wide range of origins builds complexity in the wine. All areas are under maritime influence which provides cooler, fresher conditions. Vineyard orientation is to the east and south. The soil is varied, with chalk, marl and schist predominant.

VINEYARD SIZE: Purchased grapes, vineyard size varies based on source/location

VINE AGE AND DENSITY: 10 years or more; 4,000 vines per hectare (1,619 vines per acre)

VITICULTURE: "Lutte raisonnée," or "reasoned protection," (using chemical intervention only when required); primarily cordon pruning with fruit thinning and high trellising in the vineyards

HARVEST DATES: September 5 to 25

YIELDS: 50 hectoliters per hectare

PRESSING: Supervised at the property of origin: whole bunches in pneumatic press, then 24 hours settling at 12° to 15°C (53° to 59°F)

FERMENTATION: 12 days at 26° to 28°C (78° to 82°F) in stainless-steel tanks with daily pump overs to increase skin contact and aerate the wine

MALOLACTIC FERMENTATION: None

MATURATION: 6 months in stainless steel, no barrel aging

FINING/FILTRATION/BOTTLING: Minimum filtration to preserve maximum natural character of the wine, then bottled under low pressure on a bottling line designed to protect quality.

TOTAL PRODUCTION: 40,000 cases (12/750ml)

ALCOHOL: 13.5%

AGING POTENTIAL: 3 years

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