

L A R O C H E

2010 SAUVIGNON BLANC DE LA CHEVALIÈRE LANGUEDOC, FRANCE



L A R O C H E

DE LA CHEVALIÈRE:

"De La Chevalière" is "of the knight's lady," 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 at the end of August.

TASTING NOTES:



Bright straw yellow color



Intense orange blossom with mineral hints



Notes of peachy aromas with hints of pepper on the finish

GRAPE VARIETY: 100% Sauvignon Blanc

VINEYARD REGIONS: Our Sauvignon Blanc grapes come from Béziers near the Mediterranean and from the foothills of the Cévennes. The Cévennes is a maze of deep valleys with winding rivers of clear waters, steep slopes covered in forests and jagged rock cliffs and ledges. More than a mountain chain, the Cévennes are in fact a multitude of many-sided open spaces which form the southern part of the Central Massif as it veers towards the Languedoc. In these areas of the Languedoc, the influence of the maritime climate provides cooler, fresher conditions. Vineyard orientation is eastern, and the soil is varied, with chalk, marl and schist predominant.

VINEYARD SIZE: Purchased grapes, vineyard size varies based on source and 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 high trellising and fruit thinning in the vineyards

HARVEST DATE: End of August

YIELDS: 60 hectoliters per hectare

PRESSING: Gently whole-bunch pressed in a pneumatic press, followed by a minimum settling period of 48 hours and removal of grape solids at 5°C (41°F)

FERMENTATION: 21 days at 15°C (59°F) in stainless-steel tanks

MALOLACTIC FERMENTATION: None

MATURATION: 4 months prolonged yeast lees contact in stainless-steel tanks with regular "batonnage," or "lees stirring,"; no barrel aging

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

TOTAL PRODUCTION: 9,166 cases (12/750ml)

ALCOHOL: 12%

AGING POTENTIAL: 3 years

WILSON DANIELS 
SINCE 1978