

L A R O C H E

2011 PINOT NOIR DE LA CHEVALIÈRE LANGUEDOC, FRANCE



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.

2011 VINTAGE:

2011 was an excellent vintage in the South of France. Weather conditions were very fine, producing a high level of grape ripeness and exceptional balance of sugar and acidity. Cool temperatures at night in August and early September had a huge impact on the quality of aromas in the berries and, subsequently, in the wine. The wines will be very complex..

TASTING NOTES:



 Pale ruby

 Fresh red fruit with cherry overtones

 Elegant and harmonious structure with fine, velvety tannins

GRAPE VARIETY: 100% Pinot Noir

VINEYARD REGIONS: The Pinot Noir grapes come from two distinct regions of the Languedoc: the Cévennes foothills in the northern Gard region (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.); and from Limoux, in the hills south of Carcassonne in the western Languedoc, where the influence of a maritime climate provides cooler, fresher conditions. 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: 20 years; 4,000 vines per hectare (1,619 vines per acre)

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

HARVEST DATES: September 12 to 20

YIELDS: 45 hectoliters per hectare

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: 100%

MATURATION: 6 months in stainless steel, no barrel aging

FINING/FILTRATION/BOTTLING: Bottled with minimum filtration to preserve the natural character of the wine

TOTAL PRODUCTION: 26,000 cases (12/750ml)

ALCOHOL: 12.5%

AGING POTENTIAL: 2 to 5 years