

L A R O C H E

2011 Rosé DE LA CHEVALIÈRE LANGUEDOC, FRANCE



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.

2011 VINTAGE:

A excellent vintage in the South of France. Weather conditions were very good, and we attained a high level of ripeness in the grapes and exceptional balance of sugar and acidity. Cool nighttime temperatures in August and early September had a very positive impact on the quality of aromas in the berries, and finally, in the wine. Very complex aromatics.

TASTING NOTES:



Light rose-petal pink color



Complex, very aromatic nose of strawberry, tropical fruit and subtle floral notes



Fragrant red berry character in the mouth with fine, crisp acidity and a zesty finish

GRAPE VARIETY: 70% Grenache, 30% Syrah

VINEYARD REGIONS: Sourced from across the Languedoc region: Syrah from the Cévennes; Grenache from Béziers and 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. Maritime and mountain influences provide cooler nighttime temperatures. Vineyard orientation is south and east; the soil is varied, with limestone, slate, 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 fruit trimming and high trellising in the vineyards

HARVEST DATES: Early September

YIELDS: 40 hectoliters per hectare

PRESSING: Gently whole-bunch pressed in a pneumatic press

FERMENTATION: 3 to 4 weeks at 12° to 17°C (53° to 63°F) in stainless-steel tanks

MALOLACTIC FERMENTATION: None

MATURATION: 3 months in stainless-steel tanks; no barrel aging

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

TOTAL PRODUCTION: 13,000 cases (12/750ml)

ALCOHOL: 12.5%