

L A R O C H E

2014 CABERNET SAUVIGNON LA CHEVALIÈRE LANGUEDOC, FRANCE



LA CHEVALIÈRE:

“La Chevalière,” or “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.

2014 VINTAGE:

This year the grape varieties benefited from a dry summer without any heat wave. These climatic conditions combined with a picking date that was normal and seasonal, have resulted in a beautiful harvest of ripe grapes. 2014 wines are well balanced with outstanding complexity.

TASTING NOTES:



Dark ruby color



Intense nose offering pungent black currant and subtle herbal tones



Intense fruit concentration laced with developed tannic structure; good intensity and nice, juicy mouthfeel

GRAPE VARIETY: 100% Cabernet Sauvignon

APPELLATION: Pays d’Oc IGP (Indication Geographique Protégée)

VINEYARDS: Béziers is located in the center of the Languedoc region, just 10 kilometers (6.2 miles) from the Mediterranean. Vineyard orientation is south and east; the soil is predominantly clay and limestone, elevation 200 meters (656 feet)

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

VINE AGE AND DENSITY: 20 years; 4,000 vines per hectare

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

HARVEST DATE: End of September

FERMENTATION: Whole bunches pressed in pneumatic press under protective conditions, then settling at 12° to 15°C (53° to 59°F) for 24 hours; 12 days of fermentation

MALOLACTIC FERMENTATION: None

MATURATION: 6 months in stainless steel, no barrel aging

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

ALCOHOL: 13.5%

AGING POTENTIAL: 2 years