

# L A R O C H E

## 2014 CHARDONNAY 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:

A warm and dry winter was followed by clear skies and fresh breezes during the summer months. The grape varieties benefited from a dry summer without any heat waves. These climatic conditions, combined with carefully chosen harvest dates, resulted in a beautiful harvest of perfectly ripened grapes. The 2014 vintage in the Languedoc produced fresh and elegant wines, well balanced, with outstanding complexity.

### TASTING NOTES:



Clear pale straw color



Strong citrusy aromas on the nose, with yellow-fruit richness



Bright flavors of ripe fruit in the mouth; good balance and 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 to build complexity in the wine. All areas are under maritime influence which provides cooler, fresher conditions. Vineyard orientation is to the west and northwest. The soil is varied, with clay and limestone predominant.

VINEYARD SIZE: Purchased grapes from vineyard partners; estimated 80 hectares (198 acres) total; vineyard size varies based on source and location

VINE AGE AND DENSITY: 15-25 years; 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: Late August to early September

PRESSING: Supervised at the property of origin by the Laroche team; whole bunches crushed in pneumatic press, then 24 hours settling at 12 C to 15 C (53 F to 59 F) to allow the aromas to be absorbed into the must

FERMENTATION: 12 days of fermentation at 15 C (59 F) in stainless-steel tanks

MALOLACTIC FERMENTATION: None

MATURATION: 6 months in stainless-steel tanks, 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.

BOTTLED: April 2015

ALCOHOL: 13%

TA: 3.78g/L

PH: 3.42