

L A R O C H E

2011 CABERNET SAUVIGNON 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:



Deep ruby-red color



Intense black fruit and spice aromas



Ripe cassis fruit combined with velvety tannins; a long and elegant finish

GRAPE VARIETY: 100% Cabernet Sauvignon

VINEYARD REGIONS: 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 varied, with chalk, marl and schist predominant.

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

HARVEST DATE: Mid-September

YIELDS: 40 hectoliters per hectare (2.96 tons per acre)

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

TOTAL PRODUCTION: 3,333 cases (12/750ml)

ALCOHOL: 13.5%

AGING POTENTIAL: 3 years