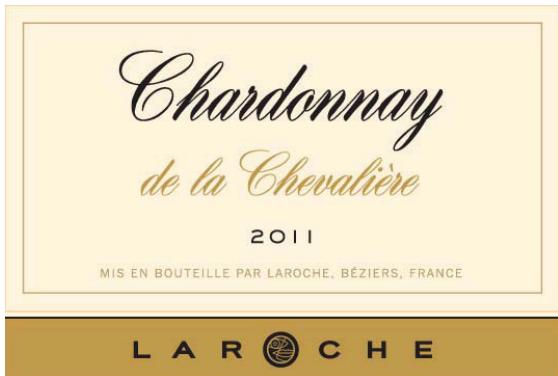




2011 CHARDONNAY
DE LA CHEVALIÈRE
LANGUEDOC, FRANCE



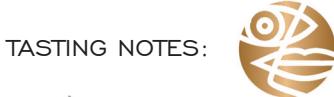
DE LA CHEVALIÈRE:

"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 straw color



The nose shows white fruit aromas with a floral overtone.



Very fresh and lively on the palate, with ripe white peach flavors; elegant and refreshing 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 builds complexity in the wine. All areas are under maritime influence which provides cooler, fresher conditions. Vineyard orientation is to the east and south. 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); primarily cordon pruning with fruit thinning and high trellising in the vineyards

HARVEST DATES: Early September

YIELDS: 50 hectoliters per hectare

PRESSING: Supervised at the property of origin by the Laroche team; whole bunches in pneumatic press, then 24 hours settling at 12° to 15°C (53° to 59°F)

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

MALOLACTIC FERMENTATION: None

MATURATION: 6 months in stainless steel, 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.

TOTAL PRODUCTION: 41,000 cases (12/750ml)

ALCOHOL: 13.5%

AGING POTENTIAL: 3 years

SUGGESTED RETAIL: \$13

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