

# L A R O C H E

## 2011 SAUVIGNON BLANC 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:

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 offers elderflower aromas with mineral overtones



The wine shows an elegant structure, with flavors of fresh fruit and lime peel; a long and refreshing finish

GRAPE VARIETY: 100% Sauvignon Blanc

VINEYARD REGIONS: Our Sauvignon Blanc grapes come from Béziers near the Mediterranean and from the foothills of 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. In these areas of the Languedoc, the influence of the maritime climate provides cooler, fresher conditions. Vineyard orientation is eastern, and the soil is varied, with chalk, marl and schist predominant.

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

VINE AGE AND DENSITY: 10 years or older; 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 high trellising and fruit thinning in the vineyards

HARVEST DATE: Early September

YIELDS: 45 hectoliters per hectare

PRESSING: Whole-bunch pressed in a pneumatic press, followed by a settling period of 48 hours at 12° to 15°C (53° to 59°F) to allow aromas to be absorbed into the must

FERMENTATION: 21 days at 15°C (59°F) in stainless-steel tanks

MALOLACTIC FERMENTATION: None

MATURATION: 4 months prolonged yeast lees contact in stainless-steel tanks; no barrel aging

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

TOTAL PRODUCTION: 9,166 cases (12/750ml)

ALCOHOL: 13%

AGING POTENTIAL: 3 years

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