

# L A R O C H E

## 2012 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.

### 2012 VINTAGE:

Quite unexpectedly, while cool weather in the spring presaged a longer ripening season, dry and hot weather in August changed the prediction. This heat wave increased the pace of ripening significantly. Fortunately, storms brought a moderating effect at the end of August, with cooler nights that favored aroma development. Weather conditions were excellent on the first days of September, and a strong wind from the north with cool temperatures at night had a huge impact on the ripeness of the berries.

### TASTING NOTES:



Deep ruby-red color



Intense nose offering pungent black currant and subtle herbal tones



Just ripe cassis fruit on layers of finely-cut tannins; a long and elegant finish

GRAPE VARIETY: 100% Cabernet Sauvignon

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

VINEYARD REGIONS: Béziers is located in the center of the Languedoc region, just 10 kilometers (6.2 miles) from the Mediterranean. Vineyard orientation is west and northwest; the soil is varied, with clay and limestone predominant.

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

VINE AGE AND DENSITY: 25 years; 4,500 vines per hectare (1,820 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: 45 hectoliters per hectare

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

ALCOHOL: 13.5%

AGING POTENTIAL: 3 years

SUGGESTED RETAIL: \$13