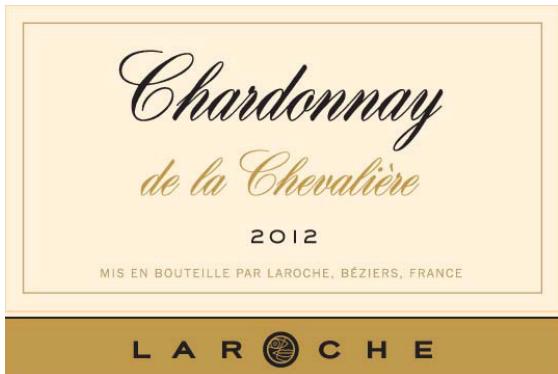




2012 CHARDONNAY
DE LA CHEVALIÈRE
LANGUEDOC, FRANCE



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.

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:



Pale straw color



Aromas of white blossom and juicy summer fruit



A delicate, stylish wine with beautiful acidity; mouthwatering, almost salty, 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 total; vineyard size varies based on source and location

VINE AGE AND DENSITY: 22 years old; 4,500 vines per hectare

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.

ALCOHOL: 13%

AGING POTENTIAL: 3 years

SUGGESTED RETAIL: \$13

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