

# L A R O C H E

## 2012 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.

### 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



Delicate aromas of white blossom and elderflower with mineral overtones



The wine shows an elegant structure, with fine and succulent acidity

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 west to northwest, and the soil is varied, with clay and limestone predominant.

VINEYARD SIZE: Purchased grapes from partner’s vineyards

VINE AGE AND DENSITY: 20 years or older; 4,500 vines per hectare (1,821 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: Mid-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 with regular lees stirring (bâtonnage); 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

ALCOHOL: 12.5%

AGING POTENTIAL: 3 years

SUGGESTED RETAIL: \$13