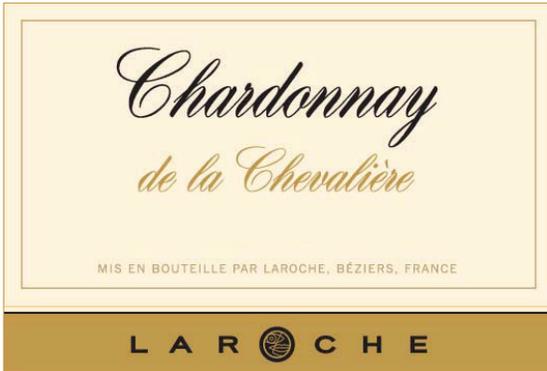


L A R O C H E

2013 CHARDONNAY DE LA CHEVALIÈRE LANGUEDOC, FRANCE



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.

2013 VINTAGE:

The 2013 vintage started with a biting cold winter and a mild spring that both made the vegetative cycle slower than usual and ultimately reduced the yields naturally. The moderate weather during the summer and the bright end of autumn allowed the grapes to ripen fully under excellent healthy conditions. Finally, harvest took place under beautiful weather, three weeks later than usual. In these conditions, Chardonnay grapes have a nice, fresh acidity.

TASTING NOTES:



Clear pale straw color



Pungent citrusy aromas on the nose, with yellow fruit richness



Bright flavors of ripe fruit in the mouth; good balance and aromatic 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: 23 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: Late September

YIELDS: 50 hectoliters per hectare

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

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: 2-3 years

SUGGESTED RETAIL: \$13