

L A R O C H E

2012 PINOT NOIR 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:



Bright ruby hue



Ripe and pulpy cherry aromas



Juicy mouthfeel combined with supple, velvety tannins

GRAPE VARIETY: 100% Pinot Noir

VINEYARD REGIONS: The Pinot Noir grapes come from our vineyard partners in two distinct regions of the Languedoc: the Cévennes foothills in the Northern Gard region (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.); and from Limoux, in the hills south of Carcassonne in the western Languedoc, where the influence of a maritime climate provides cooler, fresher conditions. The soils are varied, with clay and limestone predominant.

VINEYARD SIZE: 30 hectares (74.13 acre)

VINE AGE AND DENSITY: 20 years old; 4,500 vines per hectare (1,619 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 DATES: Early September

YIELDS: 40 hectoliters per hectare (2.96 tons per acre)

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: Bottled with minimum filtration to preserve the natural character of the wine

ALCOHOL: 12.5%

AGING POTENTIAL: 2 to 5 years