

L A R O C H E

2015 Rosé DE LA CHEVALIÈRE LANGUEDOC, FRANCE

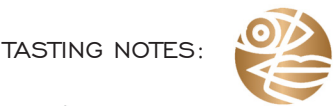



DE LA CHEVALIÈRE:


"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 name of the Laroche property in southern France. Although the farm is historic, the winery is an ultra-modern, temperature-controlled facility designed by Michel Laroche. Mas La Chevalière is considered a reference point in the region for the quality of its winery equipment, which allows for the precise expression of each grape variety and vineyard parcel.


2015 VINTAGE:

A warm and dry winter was followed by clear skies and fresh breezes during the summer months. The result is a beautiful vintage with fresh and elegant wines.



 Light pink color

 Strawberries and tropical fruit aromas

 Delicate red berry flavors on the palate, combined with a zesty finish

GRAPE VARIETY: 65% Grenache, 35% Syrah

VINEYARD REGIONS: Sourced from the Languedoc region: Syrah from the Cévennes; Grenache from Béziers and 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 toward the Languedoc. Maritime and mountain influences provide cooler nighttime temperatures. Vineyard exposure is south and southwest slopes; elevation 100-300 meters (328-984 feet); the soil is predominantly clay and limestone.

VINEYARD SIZE: 15 hectares (37 acres) from grower/partners

VINE AGE AND DENSITY: 25 years; 4,500 vines per hectare (1,821 vines per acre)

VITICULTURE: Sustainable farming; Cordon Royal pruning with two levels of trellising

HARVEST DATES: Early September; grapes are harvested at night and kept at cool temperatures to preserve the aromas

YIELDS: 70 hectoliters per hectare (5.18 tons per acre)

PRESSING: Gently whole-bunch pressed in a pneumatic press; four hours skin contact

FERMENTATION: 10 to 12 days fermentation at 12° to 17°C (53° to 63°F) in stainless-steel tanks

MALOLACTIC FERMENTATION: None

MATURATION: 3 months in stainless-steel tanks; no barrel aging

FINING/FILTRATION/BOTTLING: Minimum Kieselghur filtration to preserve natural character to the maximum, bentonite fining, then bottled under low pressure on a bottling line designed to protect quality

ALCOHOL: 12.5%