

# L A R O C H E

## 2013 CABERNET SAUVIGNON LA CHEVALIÈRE LANGUEDOC, FRANCE



### LA CHEVALIÈRE:

“La Chevalière,” or “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, Cabernet Sauvignon grapes are beautifully ripe but without heaviness.

### TASTING NOTES:



Dark ruby color



Intense nose offering pungent black currant and subtle herbal tones



Intense fruit concentration laced with developed tannic structure; good intensity and nice, juicy mouthfeel

GRAPE VARIETY: 100% Cabernet Sauvignon

APPELLATION: Pays d’Oc IGP (Indication Geographique Protégée)

VINEYARD REGIONS: Béziers is located in the center of the Languedoc region, just 10 kilometers (6.2 miles) from the Mediterranean. Vineyard orientation is west and northwest; the soil is varied, with clay and limestone predominant.

VINEYARD SIZE: Purchased grapes, vineyard size varies based on source

VINE AGE AND DENSITY: 26 years; 4,500 vines per hectare (1,820 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 DATE: Late September

YIELDS: 45 hectoliters per hectare

FERMENTATION: Whole bunches pressed in pneumatic press under protective conditions, then settling at 12° to 15°C (53° to 59°F) for 24 hours; 12 days of fermentation

MALOLACTIC FERMENTATION: 100%

MATURATION: 6 months in stainless steel, no barrel aging

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

ALCOHOL: 13.5%

AGING POTENTIAL: 2 years

SUGGESTED RETAIL: \$13