



MAS LA CHEVALIERE

SUD DE LA FRANCE

2016 PINOT NOIR, IGP PAYS D'OC
LANGUEDOC, FRANCE



LA CHEVALIÈRE:

“La Chevalière,” or “the knight’s lady,” is a reference to “Mas La Chevalière,” literally the “farmhouse of the knight’s lady,” the Laroche winery in southern France that was created by Michel Laroche. Surrounded by a wall, just like the “clos” enclosures in Burgundy, Mas La Chevalière is a place of history and character where the “jardins à la française” offer a Mediterranean accent.

2016 VINTAGE:

This year, the grape varieties benefited from good weather conditions: dry spring and summer. August was particularly nice and yielded a slow, regular ripening. The cool evenings enhanced the aromatic potential of the grapes. The result of all being a perfectly balanced vintage with fruitiness and minerality.

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; 4,000 vines per hectare (1,600 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

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

TOTAL CASES PRODUCED: 25,000 12/750 ml

ALCOHOL: 12.5%

TA: 5.35g

PH: 3.55

RESIDUAL SUGAR: 3.9 g/L

AGING POTENTIAL: 2 years

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