



MAS LA CHEVALIERE

SUD DE LA FRANCE

2015 SAUVIGNON BLANC DE LA CHEVALIÈRE
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.

2015 VINTAGE:

This year, the grape varieties benefited from a warm, 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:



Pale straw color



Delicate aromas of white blossom and elderflower with mineral overtones



The wine shows an elegant structure, with flavours of fresh fruit and lime peel. Long, refreshing finish.

GRAPE VARIETY: 100% Sauvignon Blanc

VINEYARD REGIONS: Our Sauvignon Blanc grapes come from Béziers near the Mediterranean and from the foothills of 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 towards the Languedoc. In these areas of the Languedoc, the influence of the maritime climate provides cooler, fresher conditions. Vineyard orientation is west to northwest, and the soil is varied, with clay and limestone predominant.

VINEYARD SIZE: Purchased grapes from partner’s vineyards

VINE AGE AND DENSITY: 25 years; 4,000 vines per hectare (1,619 vines per acre)

VITICULTURE: “Lutte raisonnée,” or “reasoned protection,” (using chemical intervention only when required); primarily cordon pruning, with high trellising and fruit thinning in the vineyards

HARVEST PERIOD: Early September

PRESSING: Whole-bunch pressed in a pneumatic press, followed by a settling period of 48 hours at 12° to 15°C (53° to 59°F) to allow aromas to be absorbed into the must

MALOLACTIC FERMENTATION: None

MATURATION: 4 months prolonged yeast lees contact in stainless-steel tanks with regular lees stirring (bâtonnage); no barrel aging

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

ALCOHOL: 12.5%

AGING POTENTIAL: 2 years

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