



MAS LA CHEVALIERE

SUD DE LA FRANCE

2016 CABERNET SAUVIGNON

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:



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)

VINEYARDS: Béziers is located in the center of the Languedoc region, just 10 kilometers (6.2 miles) from the Mediterranean. Vineyard orientation is south and east; the soil is predominantly clay and limestone, elevation 200 meters (656 feet)

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

VINE AGE AND DENSITY: 20 years; 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 PERIOD: End of September

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: None

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

TOTAL CASES PRODUCED: 5,000 12/750 ml

ALCOHOL: 13.5%

TA: 5g

PH: 3.6

RESIDUAL SUGAR: <2 g/L

AGING POTENTIAL: 2 years

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