



MAS LA CHEVALIÈRE

LANGUEDOC

2016 CHARDONNAY 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.

2016 VINTAGE:

The 2016 vintage experienced a mild winter with very few rain followed by a cold spring. This enabled the start of the vineyard vegetative season to develop regularly and homogeneously. The dry and hot summer prevented diseases to appear. At the time of the harvest, the vineyard was sane, balanced with tiny grapes. A very nice vintage.

TASTING NOTES:



Clear pale straw color



Strong citrusy aromas on the nose, with yellow-fruit richness



Bright flavors of ripe fruit;
good balance and aromatic finish

GRAPE VARIETY: 100% Chardonnay

VINEYARD REGIONS: Minervois, Béziers, Agde, Bédarieux, Montpellier, Nîmes: encompassing both the western and eastern Languedoc regions. A wide range of origins to build complexity in the wine. All areas are under maritime influence which provides cooler, fresher conditions. Vineyard orientation is to the west and northwest. The soil is varied, with clay and limestone predominant.

VINEYARD SIZE: Purchased grapes from vineyard partners; estimated 80 hectares (198 acres) total; vineyard size varies based on source and location

VINE AGE AND DENSITY: 15-25 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 fruit thinning and high trellising in the vineyards

HARVEST DATES: Late August to early September

PRESSING: Supervised at the property of origin by the Laroche team; whole bunches crushed in pneumatic press, then 24 hours settling at 12 C to 15 C (53 F to 59 F) to allow the aromas to be absorbed into the must

FERMENTATION: 12 days of fermentation at 15 C (59 F) in stainless-steel tanks

MALOLACTIC FERMENTATION: None

MATURATION: 6 months in stainless-steel tanks, no barrel aging

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

BOTTLED: January 2017

ALCOHOL: 13%

TA: 3.5g/L

PH: 3.30

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