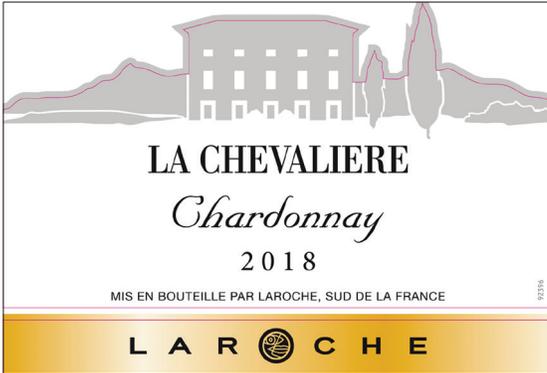




MAS LA CHEVALIERE

SUD DE LA FRANCE

2018 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.

2018 VINTAGE:

A warm year in the Languedoc with heavy rainfall. The abundant rain in the spring prevented the plants from coming to harm. Following the July heat, maturation was held up somewhat, but August’s storms allowed any delays in growth to be overcome. A perfect state of health despite the high levels of pressure on plant health in the region, especially in the case of organic growing. A fairly early vintage, with a one-week shift compared to the previous year. An excellent 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: This cuvee is a blend from several terroirs in the Languedoc. It is a selection of cooler places in the Languedoc. The most important volume is from Limoux, a well adapted area close to Pyrenees, and North of Gard where the vines are located above 200m of altitude.

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 2019

ALCOHOL: 13%

TA: 2.74 g/L

PH: 3.67

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