



MAS LA CHEVALIERE

LANGUEDOC

2018 PINOT NOIR, IGP PAYS D'OC
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:



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: 3.26 g

PH: 3.53

AGING POTENTIAL: 2 years

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