



MAS LA CHEVALIERE

SUD DE LA FRANCE

2020 LAROCHE LE PETIT CHARDONNAY - LOW CALORIE
PAYS D'OC



ABOUT THE WINE: With its expertise in Chardonnay, Laroche and Mas la Chevalière is launching a low proof Pays d'Oc wine. The development of this wine is the result of an observation of society's interest in drinking "more responsibly".

GRAPE VARIETY: 100% Chardonnay

VINEYARD REGIONS: Made from grapes selected from cool terroirs in the Orb valley and the Limoux area.

VINIFICATION: The fruit was pressed at night to avoid oxidation and limit the use of sulphur. This was followed by a light settling and a slow fermentation with Chardonnay friendly yeasts (Burgundian). The wine is aged on fine lees for 4 to 5 months. A small percentage is aged in wood (7.5%) To be noted is the use of vegetable fining agents (wine is vegan) before cold stabilization. Finally, after aging, 20% of the alcohol is removed using a technique respectful of the wine, preserving its aromatic potential.

ALCHOL: 9.5%

TASTING NOTES: "The wine expresses itself on the palate with great lightness. Notes of white fruits and flowers dominate. It is a refreshing and lively wine"

– Winemaker, *Géraud Blanc*

BEHIND THE WINE: The Petit Chardonnay is presented in an enameled bottle eco designed with a recyclable cork made from sugar cane derivatives. It's "nautical" style was inspired by the nine locks of Fonseranes an Unesco World Heritage site located 5 minutes from Mas La Chevalière.



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