



MAS LA CHEVALIÈRE

LANGUEDOC

2020 CHARDONNAY LA CHEVALIÈRE
IGP PAYS D'OC, 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.

GRAPE VARIETY: 100% Chardonnay

VINEYARD REGIONS: This cuvee is a blend from several cooler plots in the Languedoc. The most substantial 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.

2020 VINTAGE: A year with an exceptionally rainy spring which evolved into a warm summer. There were a few days with temperatures above 30°C. From the end of June, the rain subsided, and the presence of wind helped to reduce the pressure of mildew. The harvest finally began on August 14 at Mas la Chevalière, 6 days ahead of 2019. The earliest Chardonnay grapes were the first to go through the doors of the winery.

HARVEST DATES: Mid-August, 6 days earlier than 2019 vintage

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.

ALCOHOL: 12.5% TA: 3.07 g/L PH: 3.2

TASTING: Clear pale straw color. Pungent citrusy aromas on the nose with yellow fruit richness. Bright flavors, ripe fruit in mouth. Good balance and aromatic finish.

Enjoy it as an aperitif or with seafood, craysh, Japanese food and goat cheese.

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