



MAS LA CHEVALIERE

LANGUEDOC

2020 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.

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

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 rains at the end of August and the temperature differences between day and night were favorable to the phenolic ripening of the reds. The vintage will be balanced for both the whites and reds, with a particularly good ripeness on the Pinot Noir.

HARVEST DATES: End of August

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

ALCOHOL: 12.5% TA: 3.19 g/L PH: 3.2

TASTING: Bright ruby color. Ripe and pulpy cherry aroma on the nose. Juicy mouthfeel combined with supple, velvety tannins.

Enjoy it with salt crust baked chicken, stuffed mushrooms or soft cheese.

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