



# MAS LA CHEVALIERE

LANGUEDOC

## 2021 ROSÉ LAROCHE LANGUEDOC, FRANCE



### GRAPE VARIETY

Cinsault, Grenache, Syrah

### TERROIR

The Orb Valley, in which Mas la Chevalière is located, has various landscapes coming one after another, and they have been all shaped and cultivated for centuries. Vine has been paramount since the Antiquity and the well-designed plots have structured slopes, offering the best conditions for a wide range of grape varieties. If this place is famous for water springs, the Valley of Orb has a perfect microclimate to ripen grapes without losing balance and freshness. White wines are fruity and nervy, red are supple and intense.

### VINIFICATION AND MATURATION

Grapes are harvested by night and kept at cool temperature to preserve aromas. Gentle whole bunch pressing in a pneumatic press followed by cold settling at cool temperature. 10 - 12 days of fermentation at 12°C - 17°C in stainless steel tanks. 3 months maturation in stainless steel vats. Minimum filtration to preserve maximum natural character.

### VINTAGE REPORT

2021 is a vintage that keeps the promises of the very satisfying sanitary state of the crop, despite a particular year. This vintage has been marked by the spring frost, resulting in significant disparities among plots and a decrease of the harvest volume. The summer then recorded moderate temperatures, without excessive heat during the day and with cool nights. The harvest began at the right time on August the 18th. These conditions contributed to a slightly later ripening of the grapes than previous vintages, with a significant heterogeneity in terms of plots, but perfectly controlled thanks to a daily followup. The first juices immediately unveiled good acidity and a high potential aromatic profile, which was confirmed during the winemaking process.

### ALCOHOL

12.5%

### TASTING

**Appearance:** Pale rose color with purple hue.

**Nose:** Freshly crushed red fruit aromas on the nose.

**Palate:** On the palate, flavors of raspberry and redberry combined with fresh acid and lively mouthfeel.

Enjoy it as an aperitif or with seafood, chargrilled chicken, tomato based dishes and goat cheese.

**Serving:** 8-10°C

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