



# MAS LA CHEVALIERE

LANGUEDOC

## 2021 SAUVIGNON BLANC LA CHEVALIÈRE

LANGUEDOC, FRANCE



### GRAPE VARIETY

Sauvignon Blanc

### TERROIR

Vineyards around Béziers. Mas la Chevalière has developed long-standing partnerships with growers and works with them all year long.

### VINIFICATION AND MATURATION

Whole bunches crushed in pneumatic press, then 48 hours settling at 12-15°C to allow aromas to be leached in the must. 21 days of fermentation at 15°C in stainless steel tanks.

4 months prolonged yeast lees contact in stainless steel tank with regular lees stirring or “batonnage.”

### 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 in 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 significant heterogeneity in terms of plots, but perfectly controlled thanks to a daily follow-up. 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 straw color

**Nose:** The nose offers elderflower aroma with mineral overtone.

**Palate:** The wine shows an elegant structure, with flavors of fresh fruit and lime peel. Long, refreshing finish.

Enjoy it as an aperitif or with seafood, oysters, wok fried prawns or Japanese food.

**Serving:** 8-10°C

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