



MAS LA CHEVALIERE

LANGUEDOC

2022 CHARDONNAY
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% Chardonnay

VINEYARD REGIONS: 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.

VINEYARD SIZE: Purchased grapes from vineyard partners; estimated 80 hectares (198 acres) total; vineyard size varies based on source and location

SOIL TYPE: Clay and Limestone soil

VITICULTURE: “Lutte raisonnée,” or “reasoned protection,” (using intervention only when required); primarily cordon pruning with fruit thinning and high trellising in the vineyards.

2022 VINTAGE: The 2022 vintage was very early with high temperatures, however slightly moderated by the proximity to the sea. No water stress thanks to the Spring rainfalls, with the exception of the young vines which were harvested earlier: on August 12th. The acidity levels decreasing as early as the first days of August, as well as the tasting of the berries with phenolic ripeness, confirmed a great aromatic potential, and were all triggers to an early harvest.

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

VINIFICATION: 12 days of fermentation at 15°C (59°F) in stainless-steel tanks

MALOLACTIC FERMENTATION: None

MATURATION: 5 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: 13%

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, crayfish, Japanese food and goat cheese.

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