



# MAS LA CHEVALIERE

LANGUEDOC

2022 ROSÉ  
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

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.

#### 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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