



MAS LA CHEVALIERE

SUD DE LA FRANCE

2017 CHARDONNAY LA CHEVALIÈRE
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.

2017 VINTAGE:

The 2017 vintage is surprising. Weather conditions were unusual: frost in winter, good amount of rain in spring and a very dry summer. These conditions moved the harvests 7 to 10 days earlier, giving a lower yield in comparison with the previous years. Yet, quality is here. The harvested berries showed a nice balance between sugar and acidity, and the must presented a complex and lovely aromatic structure. White wines are fresh and elegant; Shiraz and Grenache have a gorgeous potential. 2017 is as great as 2010!

TASTING NOTES:



Clear pale straw color



Strong citrusy aromas on the nose, with yellow-fruit richness



Bright flavors of ripe fruit; good balance and aromatic finish

GRAPE VARIETY: 100% Chardonnay

VINEYARD REGIONS: Minervois, Béziers, Agde, Bédarieux, Montpellier, Nîmes: encompassing both the western and eastern Languedoc regions. A wide range of origins to build complexity in the wine. All areas are under maritime influence which provides cooler, fresher conditions. Vineyard orientation is to the west and northwest. The soil is varied, with clay and limestone predominant.

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

VINE AGE AND DENSITY: 15-25 years; 4,000 vines per hectare (1,619 vines per acre)

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

HARVEST DATES: Late August to early September

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

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

MALOLACTIC FERMENTATION: None

MATURATION: 6 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.

BOTTLED: January 2018

ALCOHOL: 13%

TA: 3.16 g/L

PH: 3.54

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