



MAS LA CHEVALIERE

SUD DE LA FRANCE

2018 CABERNET SAUVIGNON

LANGUEDOC, FRANCE



LA CHEVALIÈRE:

“La Chevalière,” or “the knight’s lady,” is a reference to “Mas La Chevalière,” literally the “farmhouse of the knight’s lady,” the Laroche winery in southern France that was created by Michel Laroche. Surrounded by a wall, just like the “clos” enclosures in Burgundy, Mas La Chevalière is a place of history and character where the “jardins à la française” offer a Mediterranean accent.

2018 VINTAGE:

A warm year in the Languedoc with heavy rainfall. The abundant rain in the spring prepared the plants for the intense summer sun. Following the July heat, maturation was held up somewhat, but August’s storms allowed any delays in growth to be overcome. A perfect state of maturity despite the high levels of pressure on plant health in the region, especially in the case of organic growing. A fairly early vintage, with a one-week shift compared to the previous year. An excellent vintage is predicted.

TASTING NOTES:



Dark ruby color



Intense nose offering pungent black currant and subtle herbal tones



Intense fruit concentration laced with developed tannic structure; good intensity and nice, juicy mouthfeel

GRAPE VARIETY: 100% Cabernet Sauvignon

APPELLATION: Pays d’Oc IGP (Indication Geographique Protégée)

VINEYARDS: Béziers is located in the center of the Languedoc region, just 10 kilometers (6.2 miles) from the Mediterranean. Vineyard orientation is south and east; the soil is predominantly clay and limestone, elevation 200 meters (656 feet)

VINEYARD SIZE: Purchased grapes, vineyard size varies based on source

VINE AGE AND DENSITY: 20 years; 4,000 vines per hectare (1,600 vines per acre)

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

HARVEST PERIOD: End of September

FERMENTATION: Whole bunches pressed in pneumatic press under protective conditions, then settling at 12° to 15°C (53° to 59°F) for 24 hours; 12 days of fermentation

MALOLACTIC FERMENTATION: 100% Malolactic Fermentation

MATURATION: 6 months in stainless steel, no barrel aging

FINING/FILTRATION/BOTTLING: Minimum filtration to preserve maximum natural character, then bottled under low pressure on a bottling line designed to protect quality

ALCOHOL: 13.5%

RESIDUAL SUGAR: <2 g/L

AGING POTENTIAL: 2 years

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