

MAS LA CHEVALIERE CHARDONNAY DE LA CHEVALIÈRE 2013

PRODUCER

Mas La Chevalière was established near Béziers in 1995 by Michel Laroche, after ten years of searching for the right vineyards. The 40 hectares comprise high altitude, cooler sites for whites and hillside terraces for reds. The wines are classified Indication Géographique Protégée because irrigation is used to avoid heat stress (and hard, bitter characters in the wines) in the southerly, sunny climate. The conversion to screwcap for the majority of wines took place at the same time as in Chablis.

VINEYARDS

Grapes for this wine are partly taken from the estate's high altitude (400m) Peyroli vineyard and partly from the growers with whom winemaker Géraud Blanc has long-term purchasing partnerships.

VINTAGE INFORMATION

2013 saw the coolest May in 20 years, a fresh June and a hot July: an exceptional climate for the vintage. Flowering was 15 days later than average. Water reserves remained sufficient throughout the summer until harvest which began in early September. The grapes were characterised by high acidity but lower sugars than usual, with very interesting aromatic potential. The wines of this vintage are promising, bright white wines with excellent balance.

VINIFICATION

After settling the must for 12 hours, the fermentation was carried out in stainless steel, at 15°C for 12 days. Yeasts normally used in Champagne were selected to maximise the fine, elegant Chardonnay aromas. No malolactic fermentation was carried out in order to preserve the natural freshness and acidity. The wine was given the lightest filtration which kept its body and fruit character. No oak was used at all, in keeping with the purity and precision inspired by Chablis.

TASTING NOTES

Bright golden yellow in colour, this wine has a lovely, expressive nose. Rich and full of peach and apricot aromas with touches of tropical notes. The palate shows delicate acidity and a smooth texture.



VINTAGE INFORMATION

Vintage	2013
Grape varieties	100% Chardonnay
Region	Western Languedoc , France
Winemaker	Géraud Blanc
Closure	Stelvin
Alcohol (ABV)	13%
Acidity	4.9g/l
Residual Sugar	1.8g/l
Wine pH	3.59