



# MAS LA CHEVALIERE

LANGUEDOC

2022 PINOT NOIR  
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% Pinot Noir

VINEYARD REGIONS: The Pinot Noir grapes come from our vineyard in the Orb Valley that has been shaped and cultivated for centuries into various cascade landscapes.

VINEYARD SIZE: 30 hectares (74.13 acres)

SOIL TYPE: Clay and limestone

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

VITICULTURE: “Lutte raisonnée,” or “reasoned protection,” (using intervention only when required); cordon pruning, 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.

FERMENTATION: 12 days at 26° to 28°C (78° to 82°F) in stainless-steel tanks with daily pump overs to increase skin contact and aerate the wine

MALOLACTIC FERMENTATION: 100%

MATURATION: 6 months in stainless steel, no barrel aging

FINING/FILTRATION/BOTTLING: Bottled with minimum filtration to preserve the natural character of the wine

ALCOHOL: 12.5% ABV

TASTING: Bright ruby color. Ripe and pulpy cherry aroma on the nose. Juicy mouth feel combined with supple, velvety tannins

Enjoy it with salt crust baked chicken, stuffed mushrooms or soft cheese