



# MAS LA CHEVALIERE

LANGUEDOC

## 2022 SAUVIGNON BLANC

LANGUEDOC, FRANCE



### GRAPE VARIETY

Sauvignon Blanc

### TERROIR

Vineyards around Béziers. Mas la Chevalière has developed long-standing partnerships with growers and works with them all year long.

### VINIFICATION AND MATURATION

Whole bunches crushed in pneumatic press, then 48 hours settling at 12-15°C to allow aromas to be leached in the must. 21 days of fermentation at 15°C in stainless steel tanks. 4 months in stainless steel tank.

### 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 straw color

**Nose:** The nose offers elderflower aroma with mineral overtone.

**Palate:** The wine shows an elegant structure, with flavors of fresh fruit and lime peel. Long, refreshing finish.

Enjoy it as an aperitif or with seafood, oysters, wok fried prawns or Japanese food.

**Serving:** 8-10°C