

**Rosé IGP Pays d'Oc 2015**  
**Western Languedoc, Languedoc, France**



Grape Varieties    **65% Grenache/Garnacha**  
                              **35% Syrah/Shiraz**

Winemaker         **Géraud Blanc**

Closure             **Screwcap**

ABV                  **12.5%**

Residual Sugar    **0.51g/L**

Acidity              **4.8g/L**

Wine pH            **3.37**

Bottle Sizes        **75cl**

Notes                **Sustainable, Vegetarian,  
Vegan**

## PRODUCER

Mas La Chevalière was established near Béziers in 1995 by Michel Laroche, after 10 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 the rosé were mainly taken from the estate's organic Roqua Blanca vineyard where the warm sunny days and well exposed, schist slopes, are particularly suited to red grapes. Winemaker Géraud Blanc supplements the estate fruit with grapes from 50 growers with whom he has long-term contracts and part of this wine is from the higher altitude Cevennes foothills, which are particularly suitable for growing aromatic, fresh whites and rosés.

## VINTAGE

This year, the grape varieties benefited from good weather conditions : dry spring and summer. August was nice so the ripeness of the grapes was slow and regular. The cool nights managed to maintain the aromatic potential of the grapes. A very balanced vintage with fruitiness and minerality.

## VINIFICATION

The Rosé de La Chevalière is an aromatic blend of Syrah and Grenache. The red grapes were harvested at night and kept at cool temperatures to preserve aromas. Gentle whole bunch pressing took place to ensure a more delicate and scented rosé. The perfumes and delicacy were then enhanced by cold settling and fermentation at low temperatures of 12-17°C for 10-12 days and storage for six months in stainless steel. A very light filtration took place to ensure the natural fruit feel and body of the wine were retained.

## TASTING NOTES

A bright colour of rose petals. Ripe redcurrant and strawberry aromas on the nose. Delicate fruitiness on the palate, combined with a lively acidity and a juicy, refreshing finish.