

## Mas La Chevalière, Rosé de La Chevalière IGP Pays d'OC 2017

### 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

The 2017 growing season started with a cold and rainy winter. In spring, two successive cold periods caused a hard frost which destroyed the vegetative shoots in the vineyard. May and June were exceptionally warm and dry, and led to a rapid growth of vegetation. There were periods of high temperatures in the summer but due to the good reserves created by the heavy rains in winter and spring, the vines were not water stressed.

### VINIFICATION

The red grapes were harvested at night and kept at low temperatures to preserve aromas. Gentle whole bunch pressing took place to ensure a more delicate and scented rosé. The must was cold settled prior to fermentation, which took place at low temperatures of 12-17°C for 10-12 days. This was followed by six months in stainless steel, then light filtration to ensure the natural fruit feel and body of the wine were retained.

### TASTING NOTES

This rosé is delicate yet bright in colour. Ripe redcurrant and strawberry aromas on the nose. Delicate fruitiness on the palate, combined with a lively acidity and a juicy, refreshing finish.



### VINTAGE INFORMATION

<b>Vintage</b>	2017
<b>Region</b>	Western Languedoc, Languedoc
<b>Grape Varieties</b>	60% Grenache/Garnacha 30% Syrah/Shiraz 10% Cinsault
<b>Winemaker</b>	Géraud Blanc
<b>Features</b>	Sustainable
<b>Closure</b>	Screwcap
<b>ABV</b>	12.5%
<b>Residual Sugar</b>	2g/L
<b>Acidity</b>	4.81g/L
<b>Wine pH</b>	3.4
<b>Bottle Sizes</b>	75cl