



## Mas la Chevalière Blanc 2006

### Varieties:

90% Chardonnay, 10% Viognier

### Vineyard region:

**Peyrol** (40 km north of Béziers): 400 meters altitude, days are warm and nights cool. This important Temperature difference between night and day and the clayey-calcareous soil allow a perfect maturity of grapes and an elegant minerality.

### Harvest date:

Mid-september. Hand picked.

### Vinification:

The different grape varieties of this blend are vinified separately to express their full characteristics. After ageing in oak barrels, the final charming and elegant blend, is an original wine, the Mas la Chevalière.

### Press:

Whole bunches are pressed in pneumatic press then the must settles for 24 hours at 12 to 15°C.

### Fermentation:

3 weeks at 15°C in stainless steel tank and 20% ferments in French oak barrels.

### Malolactic fermentation:

None

### Maturation:

14 months. 80% in stainless steel vats and 20% in French oak barrels.

### Fining:

Bentonite

### Bottling:

Minimum filtration to preserve maximum natural character, then bottled under low pressure on a bottling line designed to protect quality.

### Analyses:

Alc/Vol:	13.3%
Acidité:	4.26 g/L
pH:	3.48
Sucre résiduel:	3.8 g/L

**Vintage:** The general climatic conditions were favourable. A beautiful spring set off a very warm month of July, counter-balanced by a cool month of August. This helped regulate sugar levels and maintain balance in the berries, avoiding any difficulties with maturity. Hence, harvest was early with very healthy fruit.

### Tasting:



Bright yellow gold



Refreshing peach aromas with some anis and apricot hints



Generous mouth with delicate honey notes and a persistent finish