



WINEMAKER

Thomas Delaude

FARMING

Conventional

VARIETALS

Grenache (Garnacha), Mourvedre, Syrah (Shiraz)

FEATURES

Cork

ABV

15%

AVAILABLE SIZES (L)

0.750



Chevalier Delaude

Languedoc Rouge

FRANCE, LANGUEDOC-ROUSSILLON, AOP LANGUEDOC



WINERY OVERVIEW

A Family of Enthusiasts:

The Delaude family has a rich heritage in viticulture, with a great-grandfather and grandfather who were owner-harvesters in the Corbières region, and a father who leads an agricultural machinery company. Thomas Delaude grew up immersed in the world of vineyards, closely interacting with winegrowers and observing all stages of wine production: from the first buds and pruning to the harvest and vinification. Thomas also pursued studies in both business and oenology and gained training in the international wine trade.

Chevalier Delaude represents a harmonious blend of a distinctive estate set between the vineyards of Corbières and Minervois and the expertise of a passionate winemaker, Thomas Delaude. Driven by the desire to create a cuvée that captures his craftsmanship and the unique identity of the terroir, the Chevalier Delaude cuvée emerged from this union, achieving a subtle balance that reflects the essence of the land.

TERROIR

Soft clay-limestone and sandstone soils provide a balanced environment, which helps produce rich and concentrated grapes. Here, Syrah is king, and is able to show to full extent and aromas that grape has to offer.

VINIFICATION

Vinified by Thomas Delaude, this wine showcases meticulous attention to detail at every stage of the process. The grapes are harvested at night and undergo a double sorting, first in the vineyards and then again upon arrival at the winery.

The blend consists of Syrah, Grenache, and old-vine Mourvèdre, with low yields of 35 hl/ha to achieve maximum concentration. During fermentation, strict temperature controls are maintained, and the grapes are vinified separately to highlight their unique characteristics.

A long skin-contact maceration at controlled temperatures is utilized to extract maximum concentration and achieve a deep color. The wine is aged in stainless steel tanks for a minimum of 12 months.

60% Syrah, 30% Grenache, 10% Mourvedre

TASTING NOTES

The nose presents a captivating intensity, elegance, and a strong character. On the palate, the wine is fruity, showcasing smoothness, juiciness, and a delicate richness. It has a fine density, a touch of freshness, and an energetic minerality. The flavor profile reveals notes of ripe redcurrants, subtle hints of crisp strawberries, and touches of fresh flowers. The tannins are precise and well-structured.

