



# MAS LA CHEVALIERE

## LANGUEDOC

### 2024 LE PETIT CHARDONNAY

*“La Chevalière,” or “the knight’s lady,” is a reference to “Mas La Chevalière” which is literally the “farmhouse of the knight’s lady,” the Laroche winery in southern France where this wine is produced.*

#### WINERY

Michel Laroche was one of the pioneers in the resurgence of quality winemaking in the south of France in the early 1980s. In 1996, he created Mas La Chevalière, a state-of-the-art winery on the grounds of a splendid 18th-century guesthouse, with the goal of producing wines that truly reflect the diversity of the Southern French varietals, climate and terroir.

#### WINE

With its expertise in Chardonnay, Laroche and Mas la Chevalière have launched a low proof Pays d’Oc wine. The development of this wine is the result of an observation of society’s interest in drinking “more responsibly”. A selection of Chardonnay grapes from cool terroirs in the Orb valley and in the Limoux area. The ripening of the grapes is complete under conditions that allow them to keep a nice freshness.

#### VINEYARDS

The Orb Valley has various landscapes coming one after another, and they have been all shaped and cultivated for centuries. Vines have been paramount since the Antiquity and the well-designed plots have structured slopes, offering the best conditions for a wide range of grape varieties. If this place is famous for water springs, the Valley of Orb has a perfect microclimate to ripen grapes without losing balance and freshness.

#### VITICULTURE

Lutte raisonnée,” or “reasoned protection,” (using intervention only when required); primarily cordon pruning with fruit thinning and high trellising in the vineyards.

#### VINTAGE NOTES

The 2024 Languedoc vintage in Béziers and the Orb Valley benefited from ideal weather conditions - mild winter, warm spring, and steady summer sunshine. Early harvest yielded balanced fruit with bright acidity. Syrah and Grenache reds show depth, while whites display vibrant aromatics. A promising vintage for the region.

#### WINEMAKING

The harvest and pressing are done at night to avoid any oxidation and to considerably limit the use of sulphur. This is followed by a light settling and a slow and regular fermentation with (burgundian) yeasts respectful of the Chardonnay. The wine is aged on fine lees for 4 to 5 months. A small percentage is aged in wood (7.5%). To be noted is the use of vegetable fining agents (vegan wine) before the cold stabilisation. Finally, after the ageing process, 20% of the alcohol is removed using a technique that respects the wine and preserves its aromatic potential.

#### TASTING NOTES

This Petit Chardonnay is very aromatic with lovely floral and citrus notes. On the palate, the structure of this wine, lighter than a classic Chardonnay, has a nice acidity that balances with the low alcohol level. The smooth and crisp finish makes it a very pleasant wine.



#### VINEYARD

Region:	Languedoc
Appellation:	IGP Pays d’Oc
Soil:	Clay and Limestone
Age:	15-25 years
Eco-Practices:	Sustainable Solar

#### WINEMAKING

Varietals:	100% Chardonnay
Aging:	4-5 months in stainless steel; A small percentage is aged in wood (7.5%).

#### TECHNICAL DETAILS

Alcohol:	12.5%
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