

Mas LA CHEVALIÈRE

2025 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

A flagship wine of Laroche in the Languedoc, the Chardonnay comes from a wide range of origins to build complexity in the wine, including: Minervois, Béziers, Agde, Bédarieux, Montpellier and Nimes. A classic signature of Laroche, always delivering fresh and elegant white fruit flavors and delicious acidity.

VINEYARDS

The Orb Valley, in which Mas la Chevalière is located, has various landscapes coming one after another, and they have been all shaped and cultivated for centuries. Vine has been paramount since Antiquity with well-designed plots. The 15-25 year old vineyards are moderated by a maritime influence which provides cooler, fresher conditions. The soil is varied, with clay and limestone predominant.

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

Mediterranean-influenced 2025 was early and contrast-driven: a wet spring, dry early summer, and intense heat in late July and mid-August accelerated ripening and advanced harvest to preserve freshness. Picking ran from Aug 18th–Sep 10th (mostly at night), with Chardonnay first, then Pinot Noir. Whites show bright acidity and balance; reds deliver vibrant fruit and color in a precise, harmonious vintage.

WINEMAKING

Laroche-supervised at origin, whole clusters are gently pressed, then settled for 24 hours at **12–15°C (53–59°F)**. Fermentation lasts about **12 days at 15°C (59°F)** in stainless steel, with **no malolactic**. The wine is minimally filtered and bottled under low pressure to preserve its natural character.

TASTING NOTES

The Chardonnay has a bright gold color. The nose has hints of white-fleshed fruit and citrus. It is fresh and fruity on the palate with a salty finish. A straightforward Chardonnay with good acidity and minerality.



VINEYARD

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

WINEMAKING

Varietals:	100% Chardonnay
Aging:	5 months in stainless-steel tanks, no barrel aging

TECHNICAL DETAILS

Alcohol:	13%
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