Mas
LA CHEVALIÈRE



2025 ROSÉ DE LA CHEVALIÈRE

"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. Mas la Chevalière is considered a reference point in the region for the quality of its winery equipment, which allows for the precise expression of each grape variety and vineyard parcel.

WINE

A blend of Grenache, Syrah and Cinsault, the grapes are sourced from the Languedoc region, from Cévennes and Béziers, totaling 15 hectares (37 acres) of 25 year old vines. The grapes are gently whole-bunch pressed in a pneumatic press for four hours of skin contact.

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 and the well-designed plots; Mas la Chevalière has developed long-standing partnerships with growers and works with them all year long.

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

Supervised Grapes are harvested at night and kept at cool temperatures to preserve aromas. Gentle whole bunch pressing in a pneumatic press followed by cold settling at a cool temperature. 10 - 12 days of fermentation at 12°C - 17°C in stainless steel tanks.

TASTING NOTES

A brilliant pale pink color. Most of the Grenache contributes aromas of wild red fruit and grapefruit. The Syrah adds vivacity and structure to the wine, as well as a lovely spicy undertone. The Cinsault completes the aromatic palate with floral notes, adding a lovely complexity to this wine. Refreshing on the palate, with a lively, acidic finish.

VINEYARD

Region: Languedoc

Appellation: Pays d'Oc, IGP

Soil: Clay and Limestone

Eco-Practices: Sustainable

WINEMAKING

Varietals: 70% Grenache, 20% Syrah, 10% Cinsault

Aging: 100% Stainless steel for 6 months

TECHNICAL DETAILS

Alcohol: 12.5%