

Mas LA CHEVALIÈRE

2025 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

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

Harvest and pressing are done at night to limit oxidation and reduce sulphur use. After light settling, the wine undergoes slow fermentation with Burgundian yeasts, then ages 4–5 months on fine lees, with 7.5% in oak. It is vegan-fined before cold stabilization, and after aging, 20% of the alcohol is gently removed to preserve aromatics.

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:	9.5%
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