



MAS LA CHEVALIERE

LANGUEDOC

2023 SAUVIGNON BLANC IGP PAYS D’OC

“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 pure expression of Sauvignon Blanc signed by Laroche. Sauvignon Blanc is a variety that grows well on the Languedoc hills, neither too close nor too far from the sea. The Sauvignon characteristics are those revealed during the alcoholic fermentation such a box tree, blackcurrant bud, grapefruit or passionfruit.

VINEYARDS

Vineyards around Béziers. Mas la Chevalière has developed long-standing partnerships with growers and works with them all year long.

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

2023 was marked by a drought, especially in Hérault, Audois coast, and Pyrénées Orientales. However, Mas partnership areas (Limoux, northern Hérault, and Gard) were spared. Harvest began on 16 August 2023, early morning with Chardonnays. Pre-harvest temperatures, cool nights, and moderate days, retained grape acidity. Despite mid-August heat, our responsive team (night harvesting, plot selections) and cold-pressing maximized juice potential. Our cool, high-altitude terroirs shone, with Chardonnay and Pinot Noir offering diverse aromas. Overall, 2023 produced homogeneous wine qualities: fine balance in whites and good concentration in reds, respecting grape variety expression.

WINEMAKING

Whole bunches crushed in pneumatic press, then 48 hours settling at 12-15°C to allow aromas to be leached in the must. 21 days of fermentation at 15°C in stainless steel tanks. Aged for 4 months in stainless steel.

TASTING NOTES

The 2023 Sauvignon Blanc has a brilliant pale yellow color with green highlights. The nose reveals notes of lemon, citrus fruit and gooseberry. The palate reveals a lively, nervous freshness.



VINEYARD

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

WINEMAKING

Varietals: 100% Sauvignon Blanc
Aging: 4 months in stainless steel

TECHNICAL DETAILS

Alcohol: 12%