

CÔTE MAS

PASSION

*“Luxe Rural (Everyday Luxury) sums up our culture and philosophy. **With the greatest respect for our rural roots, we aim for perfection.** Our wines are the result of our mission to inspire real emotions.”*

- Jean-Claude Mas

INTEGRITY

Côte Mas Crémants and Sud de France blends convey the **heritage, beauty, and unique terroir** of the **Languedoc**, where Jean-Claude’s family has been growing grapes for four generations. Delicious and accessible, these charming wines embody the philosophy of *le luxe rural*, everyday luxury.

FAMILY

Jean-Claude’s family has been growing grapes in the Languedoc since 1892. The first in his family to make wine, **Jean-Claude is often described as a pioneer from the “New Languedoc.”** With each generation passing on expertise from father to son, Jean-Claude is gearing up to pass on his legacy and technique to the next generation, his four daughters.

CURIOSITY

Grapes for Côte Mas comes from contracted vineyards, farmed by long-term partners who are as committed to sustainable viticulture as Jean-Claude. **To ensure quality, these vineyards are overseen and managed by Domaines Paul Mas’ vigneron and winemakers.** This is how Jean-Claude can produce affordable wines of authenticity and outstanding quality.

TERROIR

Domaines Paul Mas, which produces Côte Mas wines, covers an incredibly diverse region over twelve estates, each with their unique microclimate and soil types: **gravelly clay and limestone to chalky and fossil-rich.** The vineyards are influenced by the Mediterranean sea to the south and mountains to the north.



CÔTÉ MAS

Syrah Grenache Pays d'Oc IGP

DID YOU KNOW?

Jean-Claude Mas is often described as a pioneer from the New Languedoc. He belongs to a wave of French winemakers whose mission is to give back to the Languedoc its former glory, as this noble wine producing region dates back 2000 years.

In addition to the region's diverse still red, white and rosé wines, the Languedoc is a center of crémant production. Indeed, close by the Côte Mas restaurant is the Saint Hilaire Abbey, where, back in 1531, the first sparkling wines of France were produced!

GRAPE VARIETIES //

~70% Syrah, ~30% Grenache, with less than 10% of Carignan, Cinsault and Merlot

Grenache Noir is one of the most important grapes of the Languedoc, which is well-suited for the dry, warm and wind-swept region.

STYLE //

The grapes are destemmed and each variety is vinified separately. Short skin contact at controlled temperature for the Grenache and Merlot. Six to eight days skin contact for the Carignan and Syrah. The grapes are then gently pressed through a pneumatic press. Only the free-run juice and the first press is used. Smooth and soft with flavors of concentrated and ripe berries and a touch of licorice shine through.

THE LABEL //

In 2012, Jean-Claude's philosophy of "Luxe Rural" -- an appreciation of the simple pleasures of life, artfully rendered by nature -- crystallized with the opening of the Côte Mas Restaurant. Côte Mas wines were first introduced at the restaurant and became so popular that they are now available for purchase worldwide. The playful picnic scene featured on the labels are copies of the same paintings that hang on the restaurant walls.



APPELLATION //

Pays d'Oc IGP

Pays d'Oc is the IGP title for red, white and rosé wines that are made in a large area on the southern coast of France. The area produces the majority of the country's IGP wines. Broadly speaking, the Pays d'Oc area has a Mediterranean climate with hot, dry summers and mild winters, with most rainfall compressed into spring and autumn. Most Pays d'Oc wines are labeled varietally and allow many grape varieties – including Mediterranean grapes like Grenache and Cinsault.

ABOUT THE WINERY //

Innovation and a passion for the Languedoc are what drives Jean-Claude Mas. Since taking the helm of his family's winery in 2000, he has prioritized sourcing the highest quality grapes to craft wines of authenticity and refinement. His range of Côte Mas Sud de France 1L blends convey the warmth, beauty, and grace of this southern French region.

CÔTÉ MAS

Sauvignon Vermentino Pays d'Oc IGP

DID YOU KNOW?

Jean-Claude Mas is often described as a pioneer from the New Languedoc. He belongs to a wave of French winemakers whose mission is to give back to the Languedoc its former glory, as this noble wine producing region dates back 2000 years.

In addition to the region's diverse still red, white and rosé wines, the Languedoc is a center of crémant production. Indeed, close by the Côté Mas restaurant is the Saint Hilaire Abbey, where, back in 1531, the first sparkling wines of France were produced!

GRAPE VARIETIES //

~70% Sauvignon Blanc, ~30% Vermentino, with less than 10% of Grenache Blanc and Chardonnay

Vermentino, known in France as Rolle, is primarily planted throughout the Languedoc-Roussillon of Southern France.

BLENDS //

While training under Giorgio Grai, one of Italy's most respected winemakers, Jean-Claude perfected the art of blending and making wines with a distinct style, a lesson he applies continuously to every one of his cuvées. The result is a wine that is refreshing, with well-balanced acidity.

THE LABEL //

In 2012, Jean-Claude's philosophy of "Luxe Rural" -- an appreciation of the simple pleasures of life, artfully rendered by nature -- crystallized with the opening of the Côté Mas Restaurant. Côté Mas wines were first introduced at the restaurant and became so popular that they are now available for purchase worldwide. The playful picnic scene featured on the labels are copies of the same paintings that hang on the restaurant walls.



APPELLATION //

Pays d'Oc IGP

Pays d'Oc is the IGP title for red, white and rosé wines that are made in a large area on the southern coast of France. The area produces the majority of the country's IGP wines. Broadly speaking, the Pays d'Oc area has a Mediterranean climate with hot, dry summers and mild winters, with most rainfall compressed into spring and autumn. Most Pays d'Oc wines are labeled varietally and allow many grape varieties – including Mediterranean grapes like Grenache and Cinsault.

ABOUT THE WINERY //

Innovation and a passion for the Languedoc are what drives Jean-Claude Mas. Since taking the helm of his family's winery in 2000, he has prioritized sourcing the highest quality grapes to craft wines of authenticity and refinement. His range of Côté Mas Sud de France 1L blends convey the warmth, beauty, and grace of this southern French region.

CÔTÉ MAS

Rosé Aurore Pays d'Oc IGP

DID YOU KNOW?

Jean-Claude Mas is often described as a pioneer from the New Languedoc. He belongs to a wave of French winemakers whose mission is to give back to the Languedoc its former glory, as this noble wine producing region dates back 2000 years.

In addition to the region's diverse still red, white and rosé wines, the Languedoc is a center of crémant production. Indeed, close by the Côte Mas restaurant is the Saint Hilaire Abbey, where, back in 1531, the first sparkling wines of France were produced!

GRAPE VARIETIES //

50% Grenache Noir, 30% Cinsault, 20% Syrah

Grenache Noir is one of the most important grapes of the Languedoc, which is well-suited for the dry, warm and wind-swept region.

STYLE //

Gentle pressing occurred with a pneumatic press; only the free-run juice is used. The fermentation occurred at 62°F in temperature controlled stainless steel for two weeks. The wine was aged on its lees with regular stirring for 40 days in new coated cement vats. Aromatic with cherry, strawberry and floral aromas evolving toward soft candied fruit notes. The palate is rich and smooth with ripe red fruits and well-balanced acidity.

THE LABEL //

In 2012, Jean-Claude's philosophy of "Luxe Rural" -- an appreciation of the simple pleasures of life, artfully rendered by nature -- crystallized with the opening of the Côte Mas Restaurant. Côte Mas wines were first introduced at the restaurant and became so popular that they are now available for purchase worldwide. The playful picnic scene featured on the labels are copies of the same paintings that hang on the restaurant walls.

APPELLATION //

Pays d'Oc IGP

Pays d'Oc is the IGP title for red, white and rosé wines that are made in a large area on the southern coast of France. The area produces the majority of the country's IGP wines. Broadly speaking, the Pays d'Oc area has a Mediterranean climate with hot, dry summers and mild winters, with most rainfall compressed into spring and autumn. Most Pays d'Oc wines are labeled varietally and allow many grape varieties – including Mediterranean grapes like Grenache and Cinsault.

ABOUT THE WINERY //

Innovation and a passion for the Languedoc are what drives Jean-Claude Mas. Since taking the helm of his family's winery in 2000, he has prioritized sourcing the highest quality grapes to craft wines of authenticity and refinement. His range of Côte Mas Sud de France 1L blends convey the warmth, beauty, and grace of this southern French region.



CÔTÉ MAS

Crémant de Limoux Brut

DID YOU KNOW?

Jean-Claude Mas is often described as a pioneer from the New Languedoc. He belongs to a wave of French winemakers whose mission is to give back to the Languedoc its former glory, as this noble wine producing region dates back 2000 years.

In addition to the region's diverse still red, white and rosé wines, the Languedoc is a center of crémant production. Indeed, close by the Côté Mas restaurant is the Saint Hilaire Abbey, where, back in 1531, the first sparkling wines of France were produced!

GRAPE VARIETIES //

60% Chardonnay
20% Chenin Blanc
10% Pinot Noir
10% Mauzac

Mauzac, a traditional white grape variety found throughout South West France, is used to make still and sparkling wines in the Limoux and Gaillac appellations.

WINEMAKING //

Primary fermentation takes place in stainless steel vats. Following, the "Liqueur de Tirage," a blend of sugar and yeast, is added to the wine a few hours before bottling. After one year of aging, the lees are expelled and the "Liqueur de Dosage" is added, which is a blend of sugar and wine that tops up whatever liquid was removed during disgorgement and helps to balance the wine. The Brut is aged an additional twelve months.

STYLE //

An intense and refined nose of honey, acacia and crystallized lemon lead way to a harmonious palate of citrus fruits and balanced acidity.



APPELLATION //

Crémant de Limoux

The Crémant de Limoux appellation was created in 1990, designated for the production of traditional method sparkling wines from vineyards around the town of Limoux, in the Pyrenean foothills of southern France. Grapes used are: Chardonnay, Chenin, Pinot Noir, and Mauzac. Its Mediterranean climate is tempered by high elevation – vines grow at 100 to 450 meters a.s.l – and by incoming ocean breezes. Soils are predominantly of stony clay-limestone, caused by the erosion of the Pyrenean mountaintops.

ABOUT THE WINERY //

Innovation and a passion for the Languedoc are what drives Jean-Claude Mas. Since taking the helm of his family's winery in 2000, he has prioritized sourcing the highest quality grapes to craft wines of authenticity and refinement. His range of Côté Mas crémant wines convey the warmth, beauty, and grace of this southern French region.

CÔTÉ MAS

Crémant de Limoux Rosé Brut

DID YOU KNOW?

Jean-Claude Mas is often described as a pioneer from the New Languedoc. He belongs to a wave of French winemakers whose mission is to give back to the Languedoc its former glory, as this noble wine producing region dates back 2000 years.

In addition to the region's diverse still red, white and rosé wines, the Languedoc is a center of crémant production. Indeed, close by the Côté Mas restaurant is the Saint Hilaire Abbey, where, back in 1531, the first sparkling wines of France were produced!

GRAPE VARIETIES //

60% Chardonnay
20% Chenin Blanc
10% Pinot Noir
10% Mauzac

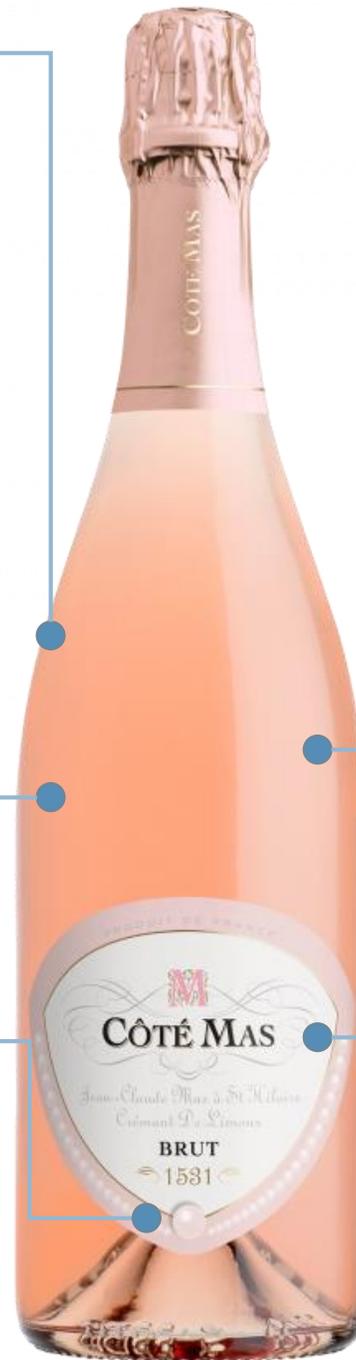
Mauzac, a traditional white grape variety found throughout South West France, is used to make still and sparkling wines in the Limoux and Gaillac appellations.

WINEMAKING //

Primary fermentation takes place in stainless steel vats. Following, the "Liqueur de Tirage," a blend of sugar and yeast, is added to the wine a few hours before bottling. After one year of aging, the lees are expelled and the "Liqueur de Dosage" is added, which is a blend of sugar and wine that tops up whatever liquid was removed during disgorgement and helps to balance the wine. The Rosé is aged an additional twelve months.

STYLE //

Refined scents of honeysuckle, peach and apricot lead way to a soft mouthfeel of grapefruit and a hint of blood orange.



APPELLATION //

Crémant de Limoux

The Crémant de Limoux appellation was created in 1990, designated for the production of traditional method sparkling wines from vineyards around the town of Limoux, in the Pyrenean foothills of southern France. Grapes used are: Chardonnay, Chenin, Pinot Noir, and Mauzac. Its Mediterranean climate is tempered by high elevation – vines grow at 100 to 450 meters a.s.l – and by incoming ocean breezes. Soils are predominantly of stony clay-limestone, caused by the erosion of the Pyrenean mountaintops.

ABOUT THE WINERY //

Innovation and a passion for the Languedoc are what drives Jean-Claude Mas. Since taking the helm of his family's winery in 2000, he has prioritized sourcing the highest quality grapes to craft wines of authenticity and refinement. His range of Côté Mas crémant wines convey the warmth, beauty, and grace of this southern French region.

CÔTÉ MAS

Chardonnay Blanc de Blancs

DID YOU KNOW?

Jean-Claude Mas is often described as a pioneer from the New Languedoc. He belongs to a wave of French winemakers whose mission is to give back to the Languedoc its former glory, as this noble wine producing region dates back 2000 years.

In addition to the region's diverse still red, white and rosé wines, the Languedoc is a center of crémant production. Indeed, close by the Côté Mas restaurant is the Saint Hilaire Abbey, where, back in 1531, the first sparkling wines of France were produced!

GRAPE VARIETIES // 100% Chardonnay

Chardonnay is an important white grape for the Languedoc-Roussillon. It is mostly used in the production of Vin de Pays d'Oc and Crémant de Limoux.

WINEMAKING //

Primary fermentation takes place in stainless steel vats. Following, the "Liqueur de Tirage," a blend of sugar and yeast, is added to the wine a few hours before bottling. After one year of aging, the lees are expelled and the "Liqueur de Dosage" is added, which is a blend of sugar and wine that tops up whatever liquid was removed during disgorgement and helps to balance the wine.

STYLE //

Small, fine perlage. Intense aromas of white flowers and tropical fruit from the long lees aging. This is a fresh and elegant Blanc de Blancs.

APPELLATION //

Vin de France

While designated 'Vin de France,' Chardonnay grapes for this Blanc de Blancs are sourced from Domaines Paul Mas' estate vineyards within the Languedoc. The region's Mediterranean climate is tempered by high elevation – vines grow at 100 to 450 meters a.s.l – and by incoming ocean breezes. Soils are predominantly of stony clay-limestone, caused by the erosion of the Pyrenean mountaintops.

ABOUT THE WINERY //

Innovation and a passion for the Languedoc are what drives Jean-Claude Mas. Since taking the helm of his family's winery in 2000, he has prioritized sourcing the highest quality grapes to craft wines of authenticity and refinement. His range of Côté Mas crémant wines convey the warmth, beauty, and grace of this southern French region.

