

DOMAINES PAUL MAS

CÔTÉ MAS

SYRAH GRENACHE PAYS D'OC IGP 2021

BACKGROUND

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. With playful labels of rustic picnic scenes, they embody Jean-Claude's philosophy of le luxe rural, or rural, everyday luxury.

Twenty percent of estate vineyards are farmed organically; the rest is farmed using sustainable practices, certified under Terra Vitis.

APPELLATION

Languedoc, France

VARIETAL COMPOSITION

70% Syrah, 30% Grenache

WINEMAKING & VINTAGE NOTES

Soil is composed of clay and limestone. The Mediterranean climate is warm and dry, with some regulating influence by the Atlantic ocean.

Short skin contact at controlled temperature for the Grenache Noir Six to eight days skin contact for the Syrah. The grapes are then gently pressed through a pneumatic press. Only the free-run juice and the first press is used. This process is to obtain maximum fruit flavor and aromas, while preserving the grape's natural characteristics. Blending is carried out in January and the final wine is aged four months in concrete vats before bottling.

TASTING NOTES

Intense and fruity notes of ripe black fruits, blackcurrant and a touch of licorice. Smooth and soft with flavors of concentrated and ripe berries and a touch of licorice.

Best served with a slight chill. Pair with red meat, cheese and charcuterie, or simply by itself!



WINEMAKER

Jean-Claude Mas

TECHNICAL DATA

Alcohol
14.2%

CÔTÉ MAS



90 JAMES SUCKLING
POINTS
November 2022



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