

DOMAINES PAUL MAS

CÔTÉ MAS

CRÉMANT DE LIMOUX BRUT NV

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 Côté Mas crémant wines are made in the traditional method, whereby the second fermentation takes place in the bottle. They are produced at the Château de Martinolles estate in Limoux, the birthplace of sparkling wine production in France!

Indeed, close by the Côté Mas restaurant is the Saint Hilaire Abbey in Limoux, where, back in 1531, the first sparkling wines of France were produced.

APPELLATION

Languedoc (Crémant de Limoux), France

VARIETAL COMPOSITION

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

WINEMAKING & VINTAGE NOTES

Vines are planted on clay and limestone soils at an elevation of 820 to 920 feet asl. Fermentation takes place in stainless steel vats. After primary fermentation, the "Liqueur de Tirage," a blend of sugar and yeast, is added to the juice a few hours before bottling.

AGEING

After one year of ageing in the bottle, the lees are expelled and the "Liqueur de Dosage" is added and aged an additional twelve months.

TASTING NOTES

An intense and refined nose of honey, acacia and crystallized lemon lead way to a harmonious palate of citrus fruits and balanced acidity. An excellent aperitif that pairs well with all styles of cuisine.



90 WINE ENTHUSIAST
POINTS
November 2023



WINEMAKER

Jean-Claude Mas

TECHNICAL DATA

Alcohol
12%



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