

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 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 (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, 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.



WINEMAKER

Jean-Claude Mas

TECHNICAL DATA

Alcohol
12%



88
POINTS

WINE & SPIRITS
December 2017



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