



DOMAINES PAUL MAS

CÔTÉ MAS

LANGUEDOC, FRANCE



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 Crémants and Sud de France 1L blends convey the heritage, beauty, and unique terroir of this southern

French region. Delicious and accessible, these magnificently charming wines embody Jean-Claude's philosophy of *le luxe rural*, or rural, everyday luxury. With grape growing expertise passing from father to son since 1892, Jean-Claude Mas is the first in his family to make wine. His legacy and winemaking technique will be passed on to the next generation, his four daughters.

"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

- Accessible Crémant and Sud de France blends that convey the warmth, value and heritage 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*, or rural, everyday luxury.
- Owner and winemaker, Jean-Claude Mas, is a fourth-generation grape grower. The first in his family to make wine, he is often described as a pioneer of the "New Languedoc" for his commitment to demonstrate the diversity and quality of his beloved home region.
- Côté Mas wines are produced from both estate fruit and contracted vineyards, the latter being only from long-term grower partners who are committed to sustainable viticulture.
- To ensure quality, contracted vineyards are overseen and managed by Domaines Paul Mas' own vigneron. This is how Jean-Claude can produce affordable wines of authenticity and outstanding quality.
- The 1L blends were first introduced at the Côté Mas farm-to-table restaurant and became so popular that they are now available worldwide. The playful picnic scenes featured on the labels are copies of the paintings that hang on the restaurant walls.



JEAN-CLAUDE MAS
WINEMAKER

STILL

Syrah Grenache Pays d'Oc IGP
Sauvignon Vermentino Pays d'Oc IGP
Rosé Aurore Pays d'Oc IGP
Orange

SPARKLING

Crémant de Limoux Brut
Crémant de Limoux Rosé Brut

CÔTÉ MAS



CÔTÉ MAS

SPARKLING



CÔTÉ MAS CRÉMANT DE LIMOUX BRUT *Languedoc (Crémant de Limoux), France*

- 60% Chardonnay, 20% Chenin Blanc, 10% Pinot Noir, 10% Mauzac
- Méthode Champenoise
- Aged one year following secondary fermentation and one year following disgorgement, when the liqueur de dosage is added
- 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
- Limoux is the birthplace of French sparkling wines!



CÔTÉ MAS CRÉMANT DE LIMOUX ROSÉ BRUT *Languedoc (Crémant de Limoux), France*

- 70% Chardonnay, 20% Chenin Blanc, 10% Pinot Noir
- Méthode Champenoise
- Aged one year following secondary fermentation and one year following disgorgement, when the liqueur de dosage is added
- Scents of honeysuckle, peach and apricot lead way to a soft mouthfeel of grapefruit and a hint of blood orange.
- Limoux is the birthplace of French sparkling wines!



STILL



CÔTÉ MAS ROSÉ AURORE PAYS D'OC IGP *Languedoc, France*

- 50% Grenache Noir, 30% Cinsault, 20% Syrah
- Aged 40 days in cement vats with some lees stirring, resulting in a bright, full-bodied Rosé
- Sourced from contracted vineyards within the Languedoc overseen and managed by Domaines Paul Mas' own vigneron, to ensure quality
- First introduced in Jean-Claude Mas' Côte Mas farm-to-table restaurant, they became so popular that they are now sold all over the world



CÔTÉ MAS SAUVIGNON VERMENTINO PAYS D'OC IGP *Languedoc, France*

- 70% Sauvignon Blanc, 30% Vermentino
- Grapes are destemmed and each variety is vinified separately. Gentle pressing and fermentation in stainless steel promotes maximum fruit intensity while preserving natural acidity and aroma
- Sourced from contracted vineyards within the Languedoc overseen and managed by Domaines Paul Mas' own vigneron, to ensure quality
- The playful labels capture Jean-Claude's philosophy of "Luxe Rural," an appreciation of the simple pleasures of life



CÔTÉ MAS SYRAH GRENACHE PAYS D'OC IGP *Languedoc, France*

- 70% Syrah, 30% Grenache
- Grapes are destemmed and each variety is vinified separately. Only the free-run juice of the first press is used
- Smooth and soft with flavors of concentrated and ripe berries and a touch of licorice shine through
- Sourced from contracted vineyards within the Languedoc overseen and managed by Domaines Paul Mas' own vigneron, to ensure quality
- The playful labels capture Jean-Claude's philosophy of "Luxe Rural," an appreciation of the simple pleasures of life



CÔTÉ MAS ORANGE *Languedoc, France*

- 55% Grenache Blanc, 25% Grenache Gris, 20% Macabeu
- Vineyard soils are composed of clay and limestone, located at the foothills of the Pyrenees, in the Roussillon sub-region
- Grapes are harvested at night; Destemming is followed by a short maceration (6-8 days) where the orange hue color of the wine is obtained
- Pumping over is done several times to extract a maximum of fruit and aromas while preserving the natural process that results in a structured and supple wine
- Complex aromas of citrus with notes of white flowers and candied fruit. On the palate, tangerine and spices and a tannic mouthfeel with a slight acidity

