

DOMAINES PAUL MAS

CÔTÉ MAS BLANC MÉDITERRANÉE 2018

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, France

VARIETAL COMPOSITION

35% Grenache Blanc, 25% Vermentino, 25% Chardonnay, 15% Sauvignon Blanc

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.

The grapes are destemmed and each variety is vinified separately. Gentle pressing occurred with a pneumatic press; only the free-run juice is used. The fermentation occurred at 64°F in temperature controlled stainless steel for three weeks. This process is to obtain maximum fruit flavor intensity while preserving natural acidity and aroma. Blending takes place in November.

TASTING NOTES

Vibrant notes of citrus, grapefruit, and a touch of tropical fruits. Refreshing, with well-balanced acidity. Pairs well with chicken, fish and curry, but also great on its own. Jean-Claude Mas

COTF MAS



"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 Proprietor . Domaines Paul Mas





TECHNICAL DATA

WINEMAKER

Alcohol 12.5%