


Côte Mas, Luxe Rural, Syrah - Grenache Noir, IGP Pays
d'Oc, Rouge
IGP Pays d'Oc, France

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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PRESENTATION

Côté Mas is an invitation to journey into the heart of the Coteaux du Languedoc Crus and Languedoc's main appellations. Those wines represent the diversity of terroirs within the same appellation and the essence of each traditional appellation in the Languedoc. They are a fusion between the tradition of winemaking and the new approach to wine, embodied by Jean-Claude Mas and his partners-vintners. Jean Claude skillfully assembled the best grape varieties from Languedoc, to highlight the diversity and expression of the fruits of this Mediterranean region.

TERROIR

Soil: clay and limestone
Vineyard: 10-35 years old
Pruning: Guyot Simple
Density of plantation: 4400 plants/hectare
Harvest: mechanical
Average yield: 65hl/ha
Altitude: 60-150 meters
Climate: Mediterranean

WINEMAKING

Each grape variety is vinified separately. A short maceration at controlled temperatures for the Grenache Noir is done. Maceration for 6 to 8 days for the Syrah. Pneumatic pressing. We only use the free-run juice and the first press, in order to obtain the maximum expression of fruit and aromas while respecting a natural process to obtain a wine that is structured and supple at the same time. Assembly takes place in January.

AGEING

In concrete vats for 4 months before being bottled.

VARIETALS

Syrah 70%, Grenache noir 30%

13.5 % VOL.

TECHNICAL DATA

Residual Sugar: 2 g/l

pH: 3.7

Total acidity: 3.1 g/l

VISUAL APPEARANCE

Light garnet red with purple hints.

AT NOSE

Complex with plum and raspberry notes evolving towards soft spices aromas.

ON THE PALATE

Fruity, rich, and round. Smooth and well-balanced finishing on liquorice notes.

FOOD PAIRINGS

At 16/17° C, it will perfectly suit all white meat dishes, grilled meat, salads and appetizers, soft and medium strength cheeses.

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