



## Côté Mas

### ***Crémant de Limoux Rosé Brut NV St. Hilaire***

#### **PRODUCTION AREA**

Country: France  
Region: Languedoc  
Appellation: AOP Crémant de Limoux

#### **VINEYARD/VINIFICATION**

The vines grow on clay and limestone soils at an elevation of 820 to 920 feet above sea-level.

#### **GRAPE VARIETIES**

70% Chardonnay, 20% Chenin Blanc, 10% Pinot Noir

#### **PRODUCTION TECHNIQUES: Méthode Traditionelle**

Grapes undergo fermentation in stainless steel vats to create the base wine. After primary fermentation, “Liqueur de Tirage”, a blend of sugar and yeast, is added to the juice a few hours before bottling. A second fermentation then takes place in the bottle, which lasts about 3 weeks. The bottles are then gradually turned upside down in order to gather the lees in the neck of the bottle. After one year of ageing “sur pointe”, the bottles are chilled (to freeze the lees) and opened. The lees are expelled and the “Liqueur de Dosage” is added. The bottle is then sealed and released after twelve months of ageing.

#### **DESCRIPTION**

A lovely pink with delicate and persistent bubbles. Refined scents of honeysuckle, peach and apricot lead way to a soft mouthfeel of grapefruit and a hint of blood orange.

#### **ANALYSIS**

Alc.: 12%

#### **SERVING SUGGESTIONS**

An excellent aperitif that pairs well with all styles of cuisine.

#### **ABOUT DOMAINES PAUL MAS**

Jean-Claude Mas has blazed the trail for premium winemaking in the Languedoc region of the South of France. Since taking the helm of the centuries-old Domaines Paul Mas in 2000, his driving mission has been to use only premium quality grapes to craft superior wines with a modern, New World flair. Above all else, this innovative, fourth-generation vintner strives to make wines with authenticity and refinement, the end result of which is a family of magnificently charming wines that burst with personality and express their unique terroir.