



DOMAINES PAUL MAS

CÔTÉ MAS

CRÉMANT DE LIMOUX BRUT ST. HILAIRE

BACKGROUND

Jean-Claude Mas, independent winemaker, fourth generation grape grower, first generation winemaker and owner of Domaines Paul Mas, is a leader in fine winemaking in the Languedoc region of the South of France. Since taking the helm of the family winery in 2000, he has prioritized sourcing the highest quality grapes from twelve privately owned estates and premier growers in the Languedoc to make wines of authenticity and refinement. The result is a collection of magnificently charming wines that burst forward with the warmth and stunning beauty of the Languedocs.

In 2012, Jean-Claude's philosophy of "Luxe Rural" -- an appreciation of the simple pleasures of life, artfully rendered by nature -- crystallized with the opening of the Côté Mas Restaurant.

Côté Mas wines were first introduced at the restaurant and became so popular that they are now available for purchase worldwide.

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 above sea level. 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 three 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.

AGEING

After twelve months of ageing, the bottle is then sealed and released.

TASTING NOTES

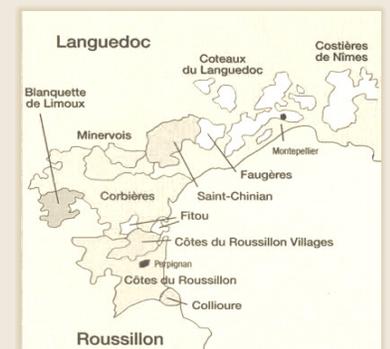
Pale yellow with delicate and persistent bubbles. An intense and refined nose of honey, acacia and crystallized lemon lead way to a harmonious palate of citrus fruits. A great balance of sugar and acidity with a long finish.

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

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88 WINE AND SPIRITS
POINTS December, 2017



WINEMAKER

Jean-Claude Mas

TECHNICAL DATA

Alcohol
12.5%

SUGGESTED RETAIL PRICE:
\$15.99