



# Orange Vin de France 2022

## 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 Côte 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.

## TERROIR & VINTAGE NOTES

Soils are composed of clay and limestone, located at the foothills of the Pyrenees, in the Roussillon sub-region. Vines age from 7–35 years old; planting density is 4400 plants/ha at an altitude of 200–492' asl. The Mediterranean climate is warm and dry, with some regulating influence by the Atlantic ocean.

## WINEMAKING & AGING

The grapes are harvested at night. Destemming is followed by a short maceration (6–8 days) under controlled temperatures. The color of the wine is obtained through this maceration. 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.

## TASTING NOTES

A soft orange color with copper highlights. On the nose, complex aromas of citrus with notes of white flowers and candied fruit. On the palate, tangerine and spices and a tannic mouthfeel with slight acidity.



# CÔTE MAS

## ORIGIN

Vin de France, Languedoc, France

## GRAPE VARIETIES

55% Grenache Blanc, 25% Grenache Gris, 20% Macabeu

## SIZES

1L

## TECHNICAL DETAILS

ABV: 13.5%, Closure: Screw Cap

## WINEMAKER

Jean-Claude Mas

