



Syrah Grenache Pays d'OC IGP 2020

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. 20% of estate vineyards are farmed organically; the rest is farmed using sustainable practices, certified under Terra Vitis.

TERROIR & VINTAGE NOTES

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WINEMAKING & AGING

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TASTING NOTES

Intense and fruity notes of ripe black fruits, blackcurrant and a touch of licorice. Smooth and soft with flavors of concentrated and ripe berries and a touch of licorice. Best served with a slight chill. Pair with red meat, cheese and charcuterie, or simply by itself!



1.0L



CÔTÉ MAS

ORIGIN

Pays D'Oc, Languedoc, France

GRAPE VARIETIES

70% Syrah, 30% Grenache

SIZES

1L, 1.0L

TECHNICAL DETAILS

ABV: 13.5%, Closure: Cork

WINEMAKER

Jean-Claude Mas

