



Syrah Grenache Pays d'OC IGP 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

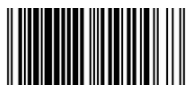
Soil is composed of clay, limestone, and some schist, especially where the Carignan is grown. The Mediterranean climate is warm and dry, with some regulating influence by the Atlantic ocean.

WINEMAKING & AGING

The grapes are destemmed and each variety is vinified separately. Short skin contact at controlled temperature for the Syrah and Grenache. The grapes are then gently pressed through a pneumatic press. Only the free-run juice and the first press is used. This process is to obtain maximum fruit flavor intensity while preserving natural acidity and aroma. Blending is carried out in January and the final wine is aged four months in concrete vats before bottling.

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

