

Crémant de Limoux Brut

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 crémant wines are made in the traditional method, whereby the second fermentation takes place in the bottle. They are produced at the Château de Martinolles estate in Limoux, the birthplace of sparkling wine production in France! Indeed, close by the Côté Mas restaurant is the Saint Hilaire Abbey in Limoux, where, back in 1531, the first sparkling wines of France were produced.

TERROIR & VINTAGE NOTES

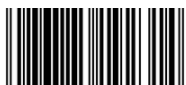
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WINEMAKING & AGING

Vines are planted on clay and limestone soils at an elevation of 820 to 920 feet asl. Fermentation takes place in stainless steel vats. After primary fermentation, the "Liqueur de Tirage," a blend of sugar and yeast, is added to the juice a few hours before bottling. After one year of aging, the lees are expelled and the "Liqueur de Dosage" is added and aged an additional twelve months.

TASTING NOTES

An intense and refined nose of honey, acacia and crystallized lemon lead way to a harmonious palate of citrus fruits and balanced acidity. An excellent aperitif that pairs well with all styles of cuisine.



750ML



CÔTÉ MAS

ORIGIN

Crémant De Limoux AOC,
Languedoc, France

GRAPE VARIETIES

60% Chardonnay, 20% Chenin Blanc,
10% Pinot Noir, 10% Mauzac

SIZES

750ml

TECHNICAL DETAILS

ABV: 12.5%, Closure: Cork

WINEMAKER

Jean-Claude Mas

