

Orange Vin de France 2025

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

Soft orange with copper highlights. Citrus, white flower and candied fruit aromas. Tangerine and spice palate with lovely texture and 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%, TA: 3.3, RS: 1.5, pH: 3.7,
Closure: Screw Cap

WINEMAKER

Jean-Claude Mas

