

Rosé Aurore Pays d'OC IGP 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 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

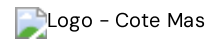
Soil is composed of clay and limestone. The Mediterranean climate is warm and dry, with some regulating influence by the Atlantic ocean.

WINEMAKING & AGING

The grapes are destemmed and each variety is vinified separately. Gentle pressing occurred with a pneumatic press; only the free-run juice is used. The fermentation occurred at 62°F in temperature controlled stainless steel for two weeks. The wine was aged on its lees with regular stirring for 40 days in new coated cement vats. This process is to obtain maximum fruit flavor intensity while preserving natural acidity and aroma.

TASTING NOTES

Zippy cherry, currant, and spring flowers on the nose open to a vibrant palate, bursting with ripe red berry fruit. Great solo or with grilled chicken and shrimp.



ORIGIN

Pays D'Oc, Languedoc, France

GRAPE VARIETIES

50% Grenache, 30% Cinsault, 20% Syrah

SIZES

1l

TECHNICAL DETAILS

ABV: 12.5%, TA: 3.5, RS: 3, pH: 3.4,
Closure: Screw Cap

WINEMAKER

Jean-Claude Mas

