

Sauvignon Vermentino 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.

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 64°F in temperature controlled stainless steel for three weeks. This process is to obtain maximum fruit flavor intensity while preserving natural acidity and aroma. Blending takes place in November.

TASTING NOTES

Vibrant floral notes with hints of peach and pear. Rich, fruity and refreshing, with well-balanced acidity. Pairs well with chicken, fish and curry, but also great on its own.



CÔTÉ MAS

ORIGIN

Pays D'Oc, Languedoc, France

GRAPE VARIETIES

70% Sauvignon Blanc, 30%
Vermentino

SIZES

1l

TECHNICAL DETAILS

ABV: 12.5%, TA: 3.6, RS: 3, pH: 3.4,
Closure: Screw Cap

WINEMAKER

Jean-Claude Mas

