

The Jean Claude Mas range is made up of blends and single varietals of noble and traditional grape varieties; the range aims at expressing the maximum fruit exposure and providing immediate pleasure. These wines are approachable, easy drinking and offer great value for money. The Mas family started growing vine over a century ago – nowadays, Jean Claude Mas, the well-travelled and “humble” winemaker takes great pride in making traditional French wines with a new-world attitude!



**Grape:** Merlot 100%

Pays d'Oc- Indication Géographique protégée

**The Vines:**

Limestone with gravel, clayed and chalk, sandy soils and schists.

Machine harvest at night

Harvest yield : 58 hl/ha



**Caractéristiques du vin**

- Alcohol : 13,5 %
- Sugar : 2.5 g/l
- Total acidity : 3.1 g/l
- pH : 3.75



**Vinification**

Destemming of the grape, cool skin contact maceration for 3 days at 10°C for aromas and colour extraction. Fermentation at 25°C for 5 days with selected yeast. Traditional maceration for 10 days at 20/22°C. Only the first pressings are reincorporated into the blend.

**Ageing:** 20% of the blend is aged for 4 months in New American oak barrels and the rest in vats (lined cement vats or stainless steel) before being blended in February for bottling in March.

**Tasting notes**

**Colour:** Deep purple colour with ruby tint

**Nose:** Complex with soft mocha, plum and blackberry flavours.

**Palate:** Rich and soft with ripe tannins. Medium to full bodies with a good length.

**Food pairing :** 17°Celsius with sausages, lamb, veal, (grilled or stews) soft to medium flavours cheeses.

Will aged well for the next 5 years.