

LUXE RURAL

News from Domaines Paul Mas

EDITION 13



DOMAINES PAUL MAS

LE LUXE RURAL DEPUIS 1892



Today, the Domaines Paul Mas are made up of 45 different grape varieties, planted across a mosaic of terroirs enjoying different microclimates across 15 domaines in the Languedoc-Roussillon, within which Jean-Claude Mas has identified 17 terroirs which offer to each one of these grape varieties very individual characteristics.

“Respect, understand and accompany nature” is the motto of Domaines Paul Mas. “Nature is generous, you need to listen to her to better understand and accompany her.”



EDEN, A COMTOISE MARE HAS JOINED OUR TEAMS WORKING ON THE VINES

Eden is a seven-year-old mare, from the breed of Comtois horses bred for agricultural work. The main advantage of ploughing by horse lies in the great precision the work allows, in the course of which each row and each vine shoot are treated in an almost individual fashion.

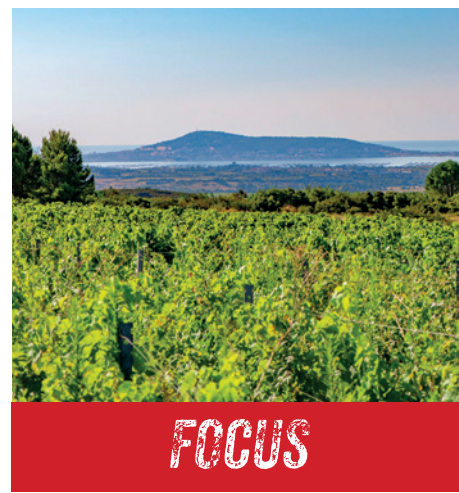
page 3



VOTED BEST FRENCH PRODUCER BY MUNDUS VINI

For the 3rd consecutive year, Domaines Paul Mas were voted best French producer of the year by Mundus Vini.

page 4



FOCUS

DOMAINE SILÈNE DES PEYRALS

Bought by Jean-Claude Mas in 2014, this domaine situated in the Grès de Montpellier appellation is without doubt one of the most beautiful terroirs in the region, tucked away in a protected landscape classified as “Natura 2000” covering thousands of hectares.

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THE SPRING / SUMMER COLLECTION FROM JEAN-CLAUDE MAS

It is a part of the landscape and a reflection of the Languedoc art of living which these wines express. They will be the best road-trip companions for playful, food-friendly, and uncomplicated moments.

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WHAT HAS BEEN HAPPENING AT THE DOMAINES IN THE PAST FEW MONTHS?



FROST EPISODE IN THE NIGHT OF 7TH TO 8TH APRIL 2021:

In the night of the 7th to the 8th April, the Languedoc suffered an episode of exceptional frost where the temperatures fell to between -2° and -9°C.

Despite the best efforts of our teams, working throughout the night to ventilate the vines and lighting straw bales, we have not beaten the cold completely.

It is clear that such a severe frost will have an impact on the 2021 harvest, but we will do everything we can to ensure the quality will be exceptional!



THE NEW VINTAGE OF OUR OLIVE OIL IS BOTTLED :

We have just bottled the 2020 vintage of our olive oils!

This is a great opportunity to discover or rediscover our olive oils – Les Tannes en Occitanie and Nectar d'Olive Astelia.

The olives are harvested in our own olive groves and the oil is pressed in our mill, just a few yards from the Paul Mas winery at Montagnac!



WHAT'S NEW ON OUR SOCIAL MEDIAS?



paulmaswines Contacter

180 publications 3 723 abonnés 1 060 abonnements

Domaines Paul Mas
Old World wines with New World attitude - Domaines Paul Mas has become a reference for South of France - @arrogant_frog @cotemas #luxerural
www.paulmas.com



cotemas Contacter

195 publications 884 abonnés 305 abonnements

Blog personnel
Un restaurant gastronomique#cotemas Un caveau de dégustation #domainepaulmas
Le #luxerural par excellence
Sud de France @paulmaswines



paulmaswines - Abonné(e)

paulmaswines [NATURE]
Nature does not hurry, yet everything is accomplished. - Lao Tzu
Bud Break is in full swing at Domaines Paul Mas !

#spring #vineyards #luxerural #paulmaswines

@vinspaysdocigp @vinspaysdocigp
@aoterrassesdulazac @roussillonwines
@vignobles_occitanie @vignoble.du.roussillon
@hipster_wine @freerunpr
@winewarehouse.ca @paul_mas_jp
@volioimports @taubfamilyselections
@drinkiws @decantersalvador
@aoc_wina @awsmqc
@delaucolomne

144 J'aime
26 MARS

Ajouter un commentaire... Publier



cotemas - Abonné(e)
Côté Mas

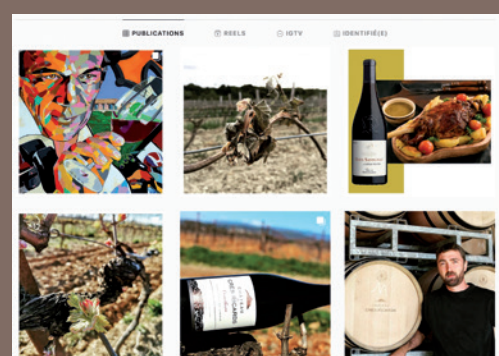
cotemas [EXCLUSIVITE]
Expert, rêveur, chineur ?
Jean-Claude Mas vous ouvre les portes de sa cave privée !

Une collection exclusive et limitée !
Offre disponible via notre e-boutique !
Lien en bio 📱



#exclusivite #private #wine #cotemas

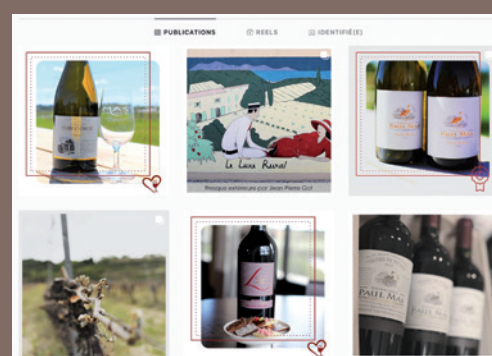
37 J'aime
24 MARS

Ajouter un commentaire... Publier





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 @paulmaswines
 @domainespaulmas



Recipes ? Olive oil ?
Enotourism ?
Find our « Rural Luxury »
on our networks:

 @cotemas
 @cote.mas

WELCOME EDEN !

EDEN, A COMTOISE MARE HAS JOINED OUR TEAMS WORKING ON THE VINES



WHEN JEAN-CLAUDE MET EDEN, THEY HIT IT OFF IMMEDIATELY!

As Jean-Claude says: « ***nature is generous, you just need to listen to it to better understand and work with it.*** »

He banned the use of chemical products on his vines many years ago. All the vineyards are maintained with intervention kept to a minimum, and the majority of them are managed organically, even if many of them are not registered as such. For Jean-Claude, organic farming is a value, not a commercial consideration.

So, it is totally natural that Eden has arrived here in something of a return to the old ways. Jean-Claude remembers having guided a manual plough many years ago, memories of which came back to him as soon as he once again took the reins behind Eden.

Eden is a seven-year-old mare, with the typical coat of this breed of Comtois horse. She came to us from the Cannelle farm, one situated in the Doubs which specialises in training of Comtois horses. The horses all receive the same basic training, which is then adapted according to a given task or the size and shape of the animal. Eden was trained from the start for agricultural work, as she has a calm temperament and walks at a slow pace.

The horse's work is controlled via a dynamometer to check that it is not being worked too hard.

THE INTEREST IN HORSE-DRAWN VITICULTURE

The main interest of using horses in viticulture lies in the great precision that the work enables, in the course of which each row and each vine are treated in an almost unique way.

The horses' work among the vines also gives value in the long-lasting soils to improve the terroirs.

Working with horses is also a way of avoiding soil settling. This technique allows much more organic, chemical and physical activity in the soil. The agronomic potential of the soil is better harnessed in this way.

With an aerated structure, the runoff of excess water is limited. The soil is prepared for a better infiltration of water, which allows it to keep greater reserves at depth.

Finally, working the soil with a horse makes the soil structure much better adapted to the health of the vine because its roots reach down more deeply. Its water nourishment is better, and the vine is more vigorous.

OUR RECENT AWARDS



- Rural par Nature Rouge
IGP Pays d'Oc 2020: **GOLD**
- Domaine Silène des Peyrals
AOP Grés de Montpellier 2019: **GOLD**



- Château Paul Mas Belluguette
AOP Languedoc 2019: **GOLD**
- Château Lauriga Le Cadet
AOP Côtes du Roussillon 2019: **GOLD**



- Jean Claude Mas Le Coteau
IGP Pays d'Oc 2020: **GOLD**

Wine Spectator

- Château Lauriga Réserve Cuvée Bastien
AOP Côtes du Roussillon 2019: 90 points
- Château Lauriga Le Cadet
AOP Côtes du Roussillon 2019: 90 points
- Domaine les Verrières Clos des Soutyères
AOP Languedoc 2019: 91 points
- Château Paul Mas Clos des Mûres
AOP Languedoc 2019: 90 points
- Vignes de Nicole Rosé
IGP Pays d'Oc 2020: 90 points



- Château des Crès Ricards Cénothera
AOP Terrasses du Larzac 2019: **GOLD**
- Paul Mas Syrah
IGP Pays d'Oc 2020: **GOLD**
- Arrogant Frog Pinot Noir
IGP Pays d'Oc 2020: **GOLD**
- AllNatt Cinsault
IGP Pays d'Oc 2017: **GOLD**
- AllNatt Vermentino
IGP Pays d'Oc 2020: **GOLD**
- Domaine les Verrières Clos des Soutyères
AOP Languedoc 2019: **GOLD**



- Silenus
AOP Grés de Montpellier 2019: 91 points
- Astelia Le Grand Vin
IGP Terres du Midi 2019: 91 points
- Château des Crès Ricards Stécia
AOP Terrasses du Larzac 2019: 93 points
- Domaine les Verrières Pierre Plantée
AOP Languedoc 2019: 92 points
- Côté Mas Blanc de Blancs Brut
Vin de France NV: 90 points
- Domaine Ferrandière Le Grand Vin Rouge
IGP Pays d'Oc 2019: 90 points

OUR 2020 VINTAGE ALREADY AWARDED!



Jean Claude Mas Le Coteau
IGP Pays d'Oc 2020



Paul Mas Syrah
IGP Pays d'Oc 2020



Arrogant Frog Pinot Noir
IGP Pays d'Oc 2020



AllNatt Vermentino
IGP Pays d'Oc 2020



Vignes de Nicole Rosé
IGP Pays d'Oc 2020



BEST FRENCH PRODUCER 3 YEARS IN A ROW



FOCUS ON: DOMAINE SILÈNE DES PEYRALS



IT IS WITHOUT QUESTION ONE OF THE MOST BEAUTIFUL TERROIRS OF THE REGION, TUCKED AWAY IN A PROTECTED LANDSCAPE CLASSIFIED AS "NATURA 2000" COVERING THOUSANDS OF HECTARES.

This classification of the area has allowed the preservation of flora and fauna, in particular the protection of species of birds like the kestrel and buzzard. On the plateau at 145m above sea level, the view is striking: on one side, the Mediterranean Sea and the Mont Saint Clair at Sète, on the other the Alaric mountain and, further to the west, the Pyrenees.

This stony plateau has been coveted by other celebrated winemakers in the Languedoc, and not without reason, but they have always come up against the impossibility of building a winery in this wild environment. This has not been the case for Jean-Claude Mas, who already has his own winery close by in Montagnac.



In 2014 he bought Domaine Silène des Peyrals, which covers 52 hectares of which 28 are planted with vines, and realised the dream of his grandfather Raymond, who had already noted this fabulous terroir and dreamed of owning a parcel of land there. Jean-Claude's mentor Giorgio Grai, one of the most notable Italian winemakers, joined in the adventure because, like the great Italian wines, the wines which came from this terroir show a natural acidity, which contributes to their finess and their potential as age-worthy wines.

The origin of the name Silène is linked to the discovery of a rock bearing the form of the head of Silenus, a creature from Greek mythology.

Made up of thick limestone rocks, with different strata of 'galet roulés' (pudding stones) on the surface alternating with a red limestone-clay (showing the presence of iron) which is very free-draining, the vineyard is not at risk from drought despite being exposed to the sun and the wind. Underground water sources guarantee a plentiful supply to the vines.

From the beginning, Jean-Claude Mas has undertaken major works such as breaking down of the rocks to facilitate work on the vines, and replanting the fallow fields, ready to receive new vines.

He has brought together here all his knowledge and experience from his years of experience; an understanding of the terroirs and the grape varieties which will yield the ideal marriage between soil and grape, the mastering of organic practices, tailor-made vinifications for the most pampered of grapes.

Historically planted to Syrah, Cinsault and Grenache, with vines between 22 and 35 years of age, the vineyard has been enlarged by 8 hectares with the introduction of Marselan, a grape which has recently been accepted into

the Grés de Montpellier appellation, and the white grapes Picpoul and Viognier. Inspired by the great white wines of Tuscany and a devotee of the Viognier grape which has been such a successful feature of many of his wines, Jean-Claude Mas is very clear about the potential of the Silène terroir to produce white wines of great quality.

The vineyard, which has always been managed in an organic way with small yields of between 30 and 35 hl/hectare, is worked in perfect harmony with this exceptional piece of nature.

Jean-Claude Mas wants to marry nature's rhythms, in adapting ancient vinegrowing techniques to modern technology like lighter tractors but also with ploughing by horse. He treats the vines with essential oils and uses



manure from the horses to fertilize the soils. He is experimenting with mycorrhizal fungi allowing organic life to be introduced into the soils and to oxygenate them. The mushrooms give it more resistance to hydric and thermic stress, an undeniable asset in a warm region like the Occitanie.



On the Silène des Peyrals terroir, he knows he can reveal its true qualities and create great wines from it. The vines which are trained in Cordon de Royat and in the direction of the prevailing wind, benefit from a perfect exposure to the sun on this raised plateau, only 7 km from the sea.

The grapes are harvested by hand and vinified traditionally, without added SO₂. Barrel maturation over several months in French and American oak barriques is needed to coax these wines into showing their fullest expression.

The range is made up of three red wines in the AOP Grés de Montpellier, which will soon be joined by a white, whose first vintage is the 2020.

WINES AOP GRÉS DE MONTPELLIER :

- 1 Silenus
- 2 Domaine Silène des Peyrals
- 3 Mas du Silène



NEW PRODUCTS

L'ARTISAN

Each grape variety in its most pure expression

The Artisan range encompasses single-variety cuvées from vineyards selected by Jean-Claude Mas. It joins ancient vinegrowing knowledge with modern winemaking, to create wines which are harmonious, expressive with fine aromas and supple, food-friendly character. It was during these road trips around the vineyards that the 'moped' design, which features on the capsule of the silkscreened bottle, came about; it's a nod to his mother's moped, upon which Jean-Claude as a youngster discovered the landscapes of the region of his birth.

L'Artisan Le Chardonnay

IGP Pays d'Oc
100% Chardonnay

L'Artisan Le Pinot Noir

IGP Pays d'Oc
100% Pinot Noir

L'Artisan Le Grenache Noir

IGP Pays d'Oc
100% Grenache Noir



Silkscreened "Flower" bottles

The taste and the aesthetic by Paul Mas

The silkscreened "flower" collection of bottles is expanding. Two new models have been developed to augment the "by Paul Mas" range, to add to his harmony of aromas, a harmony of colours.

Le Rosé par Paul Mas

IGP Pays d'Oc
25% Grenache Gris, 25% Grenache Noir, 25% Pinot Gris, 15% Caladoc, 10% Cinsault

Le Blanc par Paul Mas

IGP Pays d'Oc
65% Viognier, 15% Vermentino, 5% Pinot Gris, 5% Macabeu, 5% Sauvignon Blanc, 5% Colombard

Le Sauvignon Blanc par Paul Mas

IGP Pays d'Oc
100% Sauvignon Blanc

Château Martinolles AOP Crémant de Limoux

Our sparkling wines are getting a makeover!

Discover our Crémants de Limoux from Château Martinolles with their new packaging!

Château Martinolles, a real jewel case, is located on the hills of the village of St Hilaire in the region of Limoux, where the community of monks from the Abbey of Saint Hilaire invented sparkling wine in 1544. On this terroir, the Mediterranean influence is thwarted by the oceanic entrances and our vineyards benefit from a sunny climate with good rainfall. Our grape varieties Chardonnay, Chenin, Pinot Noir and Mauzac which make up these Crémants, find in this context the optimal conditions which give birth to these great effervescent.

Château Martinolles Crémant de Limoux Brut

AOP Crémant de Limoux
60% Chardonnay, 20% Chenin, 10% Pinot Noir, 10% Mauzac

Château Martinolles Crémant de Limoux Rosé

AOP Crémant de Limoux
70% Chardonnay, 20% Chenin, 10% Pinot Noir



THE SPRING / SUMMER SELECTION FROM JEAN-CLAUDE MAS...

... it is a piece of the landscape and a reflection of the Languedoc art of living which these wines express. They will be the best road-trip companions for playful, food-friendly, and uncomplicated moments.

THE 2020 VINTAGE BROUGHT TO YOU IN 4 DIFFERENT ROSÉS:

Château Paul Mas 2020 AOP Languedoc 65% Grenache Noir, 20% Mourvèdre, 15% Syrah

The Château Paul Mas rosé, from this vintage organically certified, is a blend of the best parcels at the Domaine. It is elegant in style and its aromatic complexity means it can be served just as well as an aperitif as alongside a grilled fish or white meats, or even with a desert of roast peaches.



Le Rosé par Paul Mas 2020 IGP Pays d'Oc 25% Grenache Gris, 25% Grenache Noir, 25% Pinot Gris, 15% Caladoc, 10% Cinsault

A wine that pleases both the taste buds, with its tangy freshness, and the eyes, with its fresh and lively screen-printed bottle.

Jardin de Roses 2020 AOP Languedoc 45% Grenache, 35% Cinsault, 20% Syrah A perfect expression of Grenache and Syrah from the Pyrenean foothills.



YOUR GENTLE SPRING EVENINGS... WITH THE WHITE WINES OF THE LANGUEDOC!

Arrogant Frog Sauvignon Blanc 2020 IGP Pays d'Oc 100% Sauvignon Blanc Discover the celebrated Frog in a new single variety wine, 100% Sauvignon Blanc, all very fine!



Paul Mas Viognier 2020 IGP Pays d'Oc - 100% Viognier New Format: Bag in box 3L!

A veritable ambassador for this grape variety, both in France and abroad, it was a natural choice for Jean-Claude Mas to offer this cuvée as the wine-lovers' popular format of choice, the bag-in-box.

Le Marcel Gris de Gris 2020 IGP Pays d'Oc - 100% Grenache Gris

Rosé Marcel reveals its Spring / Summer collection 2021 with its range of six joyous and festive labels. It is a cuvée which embodies the authenticity and accent of the region from the liquid inside to its outer vessel.



AN EFFERVESCENT TO SPARK YOUR APERITIFS!

Côte Mas Frisante 50% Piquepoul, 50% Chardonnay A perfect harmony between the Piquepoul and the Chardonnay delivers a fresh sparkling wine with aromas of fruit and white flowers.

RECIPES

PAN-FRIED FOIE GRAS, TOASTED APPLES, WALNUTS AND RASPBERRY VINEGAR REDUCTION



For 6 people

INGREDIENTS:

- 500g of deveined foie gras
- 3 apples
- 50g butter
- 85g of sugar
- 20g of flour
- 40g of walnuts
- 50cl of raspberry vinegar

PREPARATION:

- Wash the apples, peel them, and cut them in half crosswise. Brown them in a pan, add 50g of sugar and butter, then finish cooking in the oven at 160°C for about 10 minutes. Add the walnuts at the end of cooking.
- Pour the raspberry vinegar in a saucepan, add 35g of sugar. Reduce over low heat, the consistency should be honey-like at the end of cooking. Allow about 25 minutes.
- Cut about 80/90g slices of foie gras per person. Season it with salt and pepper to taste, then simply flour them on all sides. Remove the excess flour.
- Cook the foie gras in a very hot pan, without adding any fat, about 3 minutes on each side. Let it sit for 2 short minutes while it renders as much fat as possible, ideally on absorbent paper.
- Adjust the seasoning with some “fleur de sel” (sea salt), and enjoy the whole hot.

FOOD AND WINE PAIRING:

Paul Mas « Secret d'assemblage » 2020, IGP Pays d'Oc



ROASTED COD, SPRING VEGETABLES AND ORANGE BUTTER

For 6 people

INGREDIENTS:

- 1.2kg of cod
- 4 carrots
- 4 turnips
- 300g of fresh peas
- 300g of snow peas
- 2 garlic cloves
- 1 yellow onion
- 2 oranges
- 400g of butter
- Olive Oil Les Tannes in Occitanie

PREPARATION:

- Cut pieces of 200g of cod. Season them with salt and pepper to taste and a drizzle with olive oil, then roast them for 8 minutes in the oven at 180°C.
- Cut the vegetables into brunoise, cook them for 2 minutes in boiling salted water. The vegetables should stay crunchy.
- For the “beurre blanc à l'orange”: cut the butter into small cubes. Chop the onion and sweat it in a saucepan. Add the orange juice. Reduce the juice. Off the heat, add the butter, little by little and mix.
- Serve!

Chef's tip: To control the cooking of the fish, you can prick it with a toothpick, if you find resistance it is undercooked.

FOOD AND WINE PAIRING:

Château Paul Mas Parcelle Belluguette 2020, AOP Languedoc



Do not throw on the street - Alcohol is dangerous for your health. To consume with moderation.

