

# LUXE RURAL

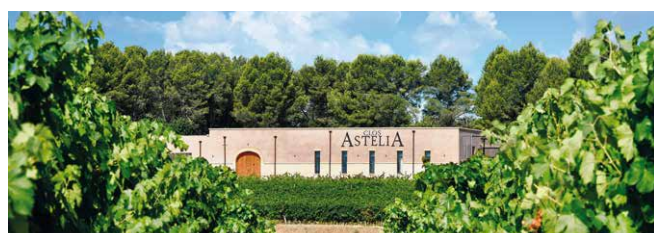
*News from Domaines Paul Mas*

EDITION 14



DOMAINES  
**PAUL MAS**

LE LUXE RURAL DEPUIS 1892



*Today, Domaines Paul Mas is made up of 45 different grape varieties, planted and cultivated on a mosaic of terroirs, benefitting from microclimates across 15 domaines in the Languedoc-Roussillon, from which Jean-Claude Mas has identified 17 terroirs which offer each one of these varieties quite unique characteristics.*

*To respect, understand and to accompany nature is the currency of Domaines Paul Mas. Nature is generous, you need to know how to listen to it to better understand and harmonise with it.*



## **SOME NOTES FROM THE HARVEST**

25<sup>th</sup> August marked the debut of the harvests for DPM. They started with the harvest of the white grapes in the terroir of Limoux, then across the other terroirs in the following days. The grapes brought in show very good balance in sugars and acidity.

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## **OUR INNOVATIONS**

Always keen to offer product innovation, Jean-Claude Mas reveals his new exclusive bottle, a gothic flute, as well as the new technical development to offer ranges with a closure topped with a wax drop.

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## **ONE SUMMER AT CÔTÉ MAS**

The return to a wine tourism season rich in events and discovering the terroirs of Jean-Claude Mas. The opportunity to immerse yourself once more in the moments which have the rhythms of summer at Côté Mas or to discover the diversity of the wine tourism offering from the estate of Château Paul Mas.

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## **RECIPES**

Discover the new gastronomic recipes from the chefs of the restaurant Côté Mas and their food and wine pairings. This is the chance to bring the luxe rural (everyday luxury) into your own homes!

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# SOME NOTES FROM THE HARVEST



## CHÂTEAU MARTINOLLES

Harvest began on the 25th of August. The starting gun was fired at Château Martinolles, in Limoux, with the first Chardonnay and Pinot Noir grapes brought in, to be used in the Crémants.

The grapes showed great balance between sugar and acidity upon arrival in the winery, with slightly above normal acidity, which is very promising for sparkling wines.

## CHÂTEAU PAUL MAS

At Château Paul Mas, the harvest started in the last week of August with the Sauvignon Blanc and Muscat grapes. These were swiftly followed by Chardonnay, Grenache Blanc, Vermentino and Viognier in the first week of September. As daytime temperatures were still high, harvesting took place at night.

Despite a lower-than-average yield due to the spring frosts, the quality is where we would want it to be.



Great concentration, with attractive fruit maturity and good levels of alcohol were all noted. The number of bunches on each vine having been limited, they have given exceptional quality.

The harvests continued with the Syrah and Grenache being brought in, which all also looked high quality.

The 2021 vintage looks very promising, despite yields which were lower than hoped. The concentration is remarkable with great acidity and an exceptional analytical balance. 2021 will certainly be full of nice surprises.

*Full vintage report to follow in the next issue.*

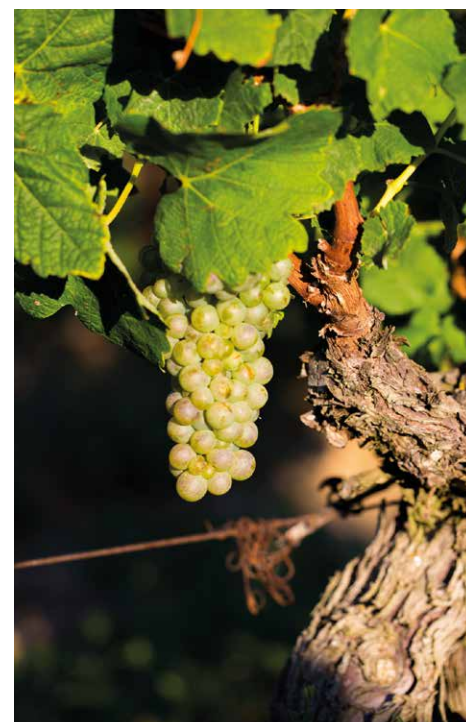


## DOMAINE DE LA FERRANDIÈRE

Domaine de la Ferrandière began its harvest with the Sauvignon Blanc in the last week of August, swiftly followed by the Pinot Gris, Chardonnay and the Pinot Noir.

## CHÂTEAU LAURIGA

The vineyards at Château Lauriga were spared the spring frosts, but the lack of rain in the last six months has resulted in yields which were lower than usual. The Muscat and Syrah destined for the rosé were harvested in the last week of August. The harvest continued with the Grenache Noir, Muscat à Petits Grains and the Merlot.





# OUR INNOVATIONS



*\*The wax used for the Wax Drop does not show any use of animal base products.*

## WAX DROP

### Technical innovation in the service of quality

As Jean-Claude Mas is constantly looking for techniques and innovative ideas, the bottling line at Limoux is now equipped with a machine which allows the insert of a wax drop\* upon the cork once it is placed in the bottle. To keep everything elegant, this wax is discrete and lies within the width of the neck of the bottle.

Beyond the objective of setting it apart aesthetically, adding the wax after corking the bottle aids the preservation of the wine's aromas by reducing the ingress of air across time, and also making a barrier against any infiltration of humidity.

This technique will, in the first instance, only be applied to wine ranges destined for export. The development of this technology for the French market will follow. You can find this innovation on select ranges such as MON/MA.

**"ART IS NOT NECESSARY, IT IS ESSENTIAL"**  
Jean-Claude Mas



### ART & DESIGN

Conceived with the theme of nature, this bottle immediately captivated Jean-Claude Mas. Endowed with 'abundant nature', its uniqueness and artistic signature perfectly embody his idea of how to marry wine with art. This vessel is a real technical challenge, which makes its whole originality and beauty unique in the world.

### INDIGENOUS GRAPES OF THE LANGUEDOC

The MON/MA range from Jean-Claude Mas is made up of blends and single varietal wines from noble and traditional grape varieties, such as Viognier and Grenache, which are historically entwined with the story of Domaines Paul Mas. These varieties fully express themselves on the Languedoc terroirs offering fruity, pleasant and easy-drinking wines.

### ANTIQUE CARS

It is a long-standing love for Jean-Claude. Before becoming a winemaker, he dreamt, as a child, of being a racing car driver. It is only expected that one of his passions is linked to this exceptional range.





# A SUMMER AT CÔTÉ MAS

At a time when the desire to 'go green' has never been so strong, Jean-Claude Mas offers a sensorial and emotional adventure at the heart of the Languedoc vineyards. In an environment rich in biodiversity, vines, olive trees, lavender and truffle oaks, he has chosen to cultivate his vision of 'everyday luxury' a concept which he launched in 2011, and which is today embodied by Côté Mas.

**BLENDING EVERYDAY LUXURY, WINE TOURISM AND GASTRONOMY, LET THE SUMMER COME ALIVE AT CÔTÉ MAS!**

## THE GARDEN PARTIES

**From July to September, visitors to the Domaine have been able to enjoy Garden Parties, organised by the Côté Mas teams in the olive grove of the restaurant.**



Brought to life by groups of musicians and DJs, these evenings were the chance to taste the wines of Domaines Paul Mas accompanied by plates of tapas prepared by the restaurant's chefs against the backdrop of a southern French olive grove. This year, a new addition was a VIP ticket, which allowed the chance to enjoy the music from the panoramic terrace of the restaurant whilst sampling plates of delicious especially prepared tapas from the restaurant team.



## JAZZ EVENINGS AND OLD VINTAGES

This summer, the restaurant has also offered two evenings featuring Jazz and Old Vintages, in the course of which clients have been able to enjoy food matching with wines chosen from the most prestigious vintages of the wines of Jean-Claude Mas.

To complete the festive programme for this 2021 season, tapas evenings were organised every other Thursday by the Côté Mas cellar. A selection of wines by the glass gave participants a chance to discover the many different terroirs at the heart of Domaines Paul Mas.



## A RESTAURANT FOR EVERY TASTE

Visitors passing through have been able to enjoy the gastronomic restaurant open all year round, as well as its food truck which offers an inspirational 'Street Food' menu from June to September, reinterpreted with local wares, which makes the most of the great seasonal produce on offer.



## DISCOVERING THE VINEYARDS OF DOMAINES PAUL MAS

During the Summer, the cellar team of Côté Mas offers a variety of experiences to help to discover the vineyards of Domaines Paul Mas.

Each week a selection of wines is chosen by the cellar master as an introduction into the wines of the Domaines. He will also open the doors to the cellar and the winery of the domaine to allow visitors to learn more about the winemaking process.



Even more original experiences are on offer, for example a UTV trip across the vineyards of Jean-Claude Mas, in the course of which visitors are able to experience the fantastic views on the Etang de Thau, the Mediterranean, Sète and the Hérault Valley.



As for the Olive Grove stables, the equestrian centre of Domaines Paul Mas, they offer horse rides of either a few hours, for the whole day, or even camping opportunities to cross the vineyards and the garrigue. It is a way to get a different perspective of the great spectacles on offer from the different vantage points across the Domaines Paul Mas vineyards.

## LA MAISON CÔTÉ MAS, A CHARMING PAUSE FOR ONE NIGHT OR MORE



Open all year round, the Maison Côté Mas is a haven of peace where it is possible to say one night, or several days. The country house, located in the heart of the vines, offers very comfortable independent suites, both air conditioned with vineyard views. Included is a fine, fully equipped kitchen and a large dining room in which to enjoy breakfast or to prepare your own meals. A furnished terrace and a private swimming pool allow you to rest in the shade of the many trees in the park.





# RECIPES

## SPICY LAMB SHOULDER CONFIT WITH GRILLED EGGPLANT

**For 6 people**

### INGREDIENTS:

- 1.2kg lamb shoulder (with or without bone)
- 20 cl olive oil
- 80 gr of Raz El Hanout
- 1 onion
- 1 large carrot
- 1 stalk of celery
- 1 head of garlic
- 2 eggplants
- 1 bunch of thyme
- Salt
- Pepper

### PREPARATION :

- 1) Marinate the shoulder lamb in 10cl of olive oil, Raz El Hanout, thyme, salt and pepper (to taste). Do not hesitate to massage the meat and its marinade with your hands for better penetration. Reserve in the fridge for at least 2 hours.
- 2) In a casserole dish, brown the meat with the remaining olive oil. Cut the onion and carrot into quarters. Brown them with the meat and the garlic. Cover three-quarters of the casserole with water. Cook covered, in the oven at 85°C for 8 hours.
- 3) While the meat is cooking, cut thin slices of eggplant and grill them in a pan or barbecue. Reserve in the fridge.
- 4) When the meat is cooked (it should be tender), shred it. Adjust the seasoning to taste.
- 5) For the dressing, place the eggplants flat in a mold, while bringing them up to the edges. Add the slivered meat and pack well.
- 6) Turn over onto a baking sheet. The meat should not be visible, only the eggplants. 10 minutes before serving, reheat in the oven at 160°C.

### FOOD & WINE PAIRING :

Mas du Silène des Peyrals Organic, Grés de Montpellier



## TIAN PROVENCAL (FRENCH TIAN)

**For 6 people**

### INGREDIENTS:

- 2 beef heart tomatoes
- 1 eggplant
- 1 yellow zucchini
- 1 green zucchini
- 1 onion
- 10 basil leaves
- 5 cl of olive oil
- Salt pepper
- Espelette pepper

### PREPARATION :

- 1) Cut the vegetables into 3-5 mm slices.
- 2) In a baking dish, arrange the vegetables in alternating layers.
- 3) Season with the spices and olive oil.
- 4) Bake at 160°C for about twenty minutes.

### FOOD & WINE PAIRING :

Château Paul Mas Belluguette, AOP Languedoc





## OUR AWARDS



Decanter  
WORLD WINE AWARDS

- DOMAINE LES VERRIÈRES Clos des Soutyères - AOP Languedoc 2019: 97 points
- PAUL MAS RÉSERVE Languedoc Rouge - AOP Languedoc 2020: 90 points
- VINUS Clairette du Languedoc - AOP Clairette du Languedoc 2020: 91 points
- CHÂTEAU PAUL MAS Clos des Mûres AOP Languedoc 2019: 90 points
- CHÂTEAU PAUL MAS Belluguet AOP Languedoc 2020: 91 points
- CHÂTEAU PAUL MAS Clos Savignac AOP Languedoc Grés de Montpellier 2019: 90 points
- CHÂTEAU DES CRÈS RICARDS Cénothera - AOP Terrasses du Larzac 2019: 90 points
- LE BLANC par PAUL MAS IGP Pays d'Oc 2020: 90 points
- CHÂTEAU LAURIGA Grande Réserve Cuvée Jean - AOP Côtes du Roussillon 2019: 93 points
- CHÂTEAU LAURIGA Réserve Cuvée Bastien - AOP Côtes du Roussillon 2019: 91 points
- CHÂTEAU LAURIGA Soleil Blanc AOP Côtes du Roussillon 2019: 92 points

- JARDIN DE ROSES AOP Languedoc 2020: 90 points
- MAS ASTELIA Cabernet Sauvignon IGP Pays d'Oc 2019: 93 points
- ASTELIA Le Grand Vin IGP Terre du Midi 2019: 92 points

## GRENACHES

DU **Monde**

- VIGNOBLES FERRANDIÈRE Grenache Gris - IGP Pays d'Oc 2020: Gold medal
- MARCEL Gris de Gris IGP Pays d'Oc 2020: Gold medal



- CUVÉE SECRÈTE Sans Sulfités IGP Pays d'Oc 2020: Gold medal



Andreas Larsson Best Sommelier of The World  
**WWW.BLINDTASTED.COM**

- CHÂTEAU CAPENDU La Comelle AOP Corbières 2019: 90 points
- CHÂTEAU LAURIGA Grande Réserve Cuvée Jean - AOP Côtes du Roussillon 2018: 92 points
- LAURINYA - AOP Côtes du Roussillon 2018: 90 points

- CHÂTEAU LAURIGA Le Cadet AOP Côtes du Roussillon 2019: 90 points
- CHÂTEAU LAURIGA Soleil Blanc AOP Côtes du Roussillon 2019: 90 points
- CHÂTEAU PAUL MAS Belluguet AOP Languedoc 2020: 90 points
- CHÂTEAU PAUL MAS Clos des Mûres AOP Languedoc 2019: 90 points
- DOMAINE FERRANDIÈRE Le Grand Blanc - IGP Pays d'Oc 2020: 90 points
- VIGNES DE NICOLE Chardonnay, Viognier - IGP Pays d'Oc 2020: 90 points
- CHÂTEAU FERRANDIÈRE Grenache Blanc, Bourboulenc - AOP Languedoc 2020: 91 points
- MAS DES MAS Syrah, Carignan, Grenache Noir - AOP St Chinian 2019: 91 points
- RURAL PAR NATURE Grenache, Syrah, Mourvèdre, Merlot - IGP Pays d'Oc 2019: 90 points
- MAS DES TANNES Classique Rouge IGP Pays d'Oc 2019: 90 points



- CHÂTEAU JÉRÉMIE AOP Corbières 2019: 92 points
- VIGNES DE NICOLE Rosé IGP Pays d'Oc 2020: 90 points



- MAS DES MAS AOP St Chinian 2019: 90 points



- CHÂTEAU JÉRÉMIE Y AOP Corbières-Boutenac 2019: 1 star

- CHÂTEAU MARTINOLLES Brut AOP Crémant de Limoux NVS: 1 star
- CHÂTEAU LAURIGA Rosé AOP Côtes du Roussillon 2020: 1 star
- DOMAINE DES CRÈS RICARDS IGP Pays d'Oc 2020: 1 star
- ESPRIT DES CRÈS RICARDS IGP Pays d'Oc 2020: 1 star
- CHÂTEAU FERRANDIÈRE Terre Blanche - AOP Languedoc 2020: 2 stars
- CHÂTEAU PAUL MAS Belluguet AOP Languedoc 2020: 2 stars
- JEAN CLAUDE MAS Le Pioch IGP Pays d'Oc 2020: 2 stars
- PAUL MAS 1892 Rosé IGP Pays d'Oc 2020: 2 stars
- L'ARTISAN Le Grenache Noir IGP Pays d'Oc 2020: 2 stars
- DOMAINE LAURIGA Le Gris IGP Côtes Catalanes 2020: 2 stars
- DOMAINE FERRANDIÈRE Le Grand Vin Blanc - IGP Pays d'Oc 2020: 2 stars Coup de Cœur
- CHÂTEAU ARROGANT FROG Limoux Rouge - AOP Limoux 2019: 3 stars Coup de Cœur
- CHÂTEAU DES CRÈS RICARDS Cénothera - AOP Terrasses du Larzac 2019: 3 stars Coup de Cœur

## HOT OFF THE PRESS



### ESCAPADES IN THE VINEYARDS CÔTÉ MAS, LE LUXE RURAL

On one side, the Etang de Thau, Sète and Mont Saint-Clair, with the Mediterranean on the horizon. On the other, a wide-angle view of the Hérault valley and the Cévennes. Here, there are no endless vines, but a patchwork of grape varieties, scrubland, oaks, truffles, olive trees. Nestled in the heart of this 150-hectare ecosystem, ten minutes from Pézenas: Domaines Paul Mas. We put our suitcases in the two suites of the guesthouse, with XXL kitchen and pool flower terrace. And if you are too lazy to cook, the restaurant - which offers vegetables and fruits from the garden, olive oil from the mill, 100% local products -, the Wine Bar and the Food Truck are within easy reach.

**THE CULTURE +:** town of Molière and Boby Lapointe, Pézenas is doubly labeled Country of Art and History and City of Crafts.

**THE NATURE +:** horse rides through vineyards and scrubland.

**OUR FAVORITE WINE:** the Aurore cuvée, a real delicacy of red fruits to see life in pink.

By Marie-Catherine De La Roche  
MADAME FIGARO CUISINE,  
1<sup>er</sup> Semestre 2021 (French article)



### THE WINE CHRONICLE OF JEAN-FRANCIS PECRESSE « L'ENCLOS DES MURES »

« This is where it all began, between walls of blackberries. Eight hectares of vines set on marl-limestone sediments, surrounded by stones covered with brambles, emerging to the east of Pézenas, from an immense sea of green. With Savignac, the neighboring clos, and Belluguet, the adjoining plot, with, above all these Nicole vineyards which would take their name from a girl, the Clos des Mûres was the heart of Conas, estate of Paul Mas, Languedoc winegrower. Oh, "it was more of a wine farm", relativizes his son Jean-Claude, gone far and then returned, twenty years ago, to raise the name and the estate. » [...]

To read the full article: Les Echos Weekend n°255, page 67 (French article)



### RURAL LUXURY: THE WINES OF JEAN-CLAUDE MAS

« Founded by Jean-Claude Mas in 2000, a symbolic and favorable starting point, with 35 hectares of vines inherited from his father, the Domaines Paul Mas are today a leading wine company. The Montagnac company (Occitanie, southern France) includes 15 Châteaux and Domaines for a total of 850 hectares of vineyards and produces 22 million bottles distributed in more than 70 countries. 6% is exported to Italy. For 21 years, Jean-Claude Mas has pursued an active land acquisition strategy. His choices fell on two types of estates: those capable of producing wines with an excellent quality / price ratio and the terroirs of Languedoc-Roussillon dedicated to great vintages. » [...]

By Gabriele Ancône (Italian article)  
To read the whole article:

<https://www.italiaatavola.net/vino/cantine-consorzi/2021/7/23/lusso-contadino-i-vini-di-jean-claude-mas/78778/>



### DOMAINES PAUL MAS: THE PIONEER AND HIS MASCOT

« With spirit and determination: this is how Jean-Claude Mas became a pioneer and made a family estate in the south of France a key player. [...] His studies led Mas to trade and advertising, his career began in the north of France then in England and Miami. Mas says goodbye to his second passion, motorsport, when the emphasis is on wine. From 1990, he worked for three years in Bordeaux, where in 1992 he met Giorgio Grai, one of the most influential wine experts in Italy, then in full swing. Grai leads Mas through countless wine cellars in Italy and immerses it in the art of blending; a subtlety of assembly, to develop his own style. From 1995, Mas uses this art in his own wines, which he produces from the 35 hectares of vines that his father bequeathed to him. » [...]

By Jossi Loibl (German article)

To read the whole article:  
<https://www.weinkenner.de/domaines-paul-mas-der-pionier-und-sein-maskottchen/>

