

LUXE RURAL

News from Domaines Paul Mas

EDITION 22



DOMAINES PAUL MAS

LE LUXE RURAL DEPUIS 1892



Today, the Domaines Paul Mas are made up of 50 different grape varieties, planted across a mosaic of terroirs enjoying different microclimates across 17 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.”



VINTAGE 2025: A YEAR OF TWO HARVESTS

2025 was a year full of contrasts for our vineyards. Heat, rain, early harvests... each day demanded observation and patience. Row by row, grape by grape, we felt and tasted the vintage come to life. From Languedoc to Roussillon, the harvest was full of surprises. A demanding yet promising vintage, profoundly human.

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ROSORANGE: BREAK THE FRAME!

Since 1998, Jean-Claude Mas has enjoyed challenging the rules of winemaking. With RosOrange, he brings together rosé and orange wine in a unique, surprising creation. A hybrid, vibrant wine, conceived as a manifesto of freedom and boldness.

Each bottle tells a story: flavour, colour... and a label to tear. RosOrange doesn't follow the rules: it reinvents them.

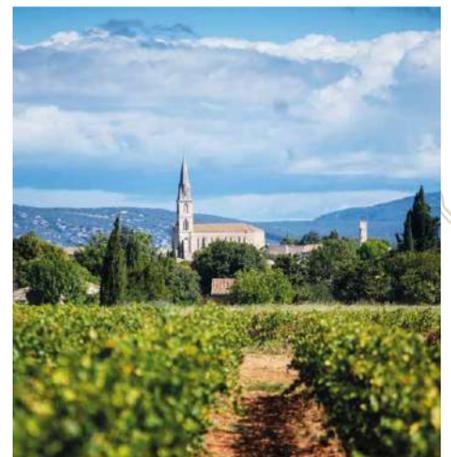
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CÔTÉ MAS WINS A MICHELIN BIB GOURMAND

After thirteen years, Côté Mas earns a Bib Gourmand in the 2025 Michelin Guide. A recognition for authentic cuisine, rooted in the terroir and led by chef Julien Gonzales. At the heart of Château Paul Mas, gastronomy and wine come together with elegance and sincerity. Côté Mas embodies Rural Luxury: an experience where taste, scenery, and craftsmanship meet.

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CHÂTEAU DES CRÈS RICARDS: A NEW ERA BEGINS

Château des Crès Ricards enters a new era, blending modernisation with respect for the terroir. A new cellar, ultramodern vat room, and panoramic tasting room: technical performance meets visitor experience. The 2025 harvest gave birth to “Les Galets”, an elegant and vibrant white with a unique blend.

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NEW HIGHLIGHTS: VINTAGE 2025: A TWO-HARVEST YEAR, THE MARATHON FOR RIPENESS

Between Climatic Contrasts and Human Expertise, a Vintage Both Tense and Promising. 2025 will be remembered as a year with two faces. A year of contrasts, adaptation, and extreme vigilance, where we had to double our observation and patience to turn climatic adversity into quality success.

Some estates benefited from a naturally favourable balance, while others had to cope with the extremes of a Mediterranean climate. In the end, the harvests were long, intense, and demanding: a true marathon of ripeness.



A HARVEST UNDER TENSION: OBSERVE, TASTE, FEEL

From the beginning of August, signs of low yields became clear. Under the combined effect of wind and heat, analytical maturity checks proved unusually unreliable: we physically had to be in the vineyards, as often as possible per day, smelling, tasting, and seeing the grapes to grasp their true maturity.

The only way to decide the right moment was to be there, row by row, grape by grape.

The harvest proceeded at a steady pace, often with the usual order of picking disrupted: Grenaches sometimes preceded Syrahs, Mourvèdres overtook Carignans.

A CLIMATE OF CONTRASTS

The year 2025 put the vines to the test. After a **rainy spring** that replenished water reserves, the **early summer** heatwave caused ripening delays in several early grape varieties. Then, in **mid-August**, a new heatwave followed by scattered rains increased the risk of botrytis, demanding rapid responses. Finally, the **end of summer** alternated between cool winds, showers, and heat peaks: a typically Mediterranean sequence.



Depending on soil type and vine age, we encountered all sorts of surprises in terms of yields, but consistently with high-quality grapes.



LANGUEDOC: FRAGILE YIELDS AND SUPERB REDS

In the Hérault, the harvest was early, marked by heat and drought. Yields fell by around **20% compared to 2024**, notably due to two weeks of hot north wind drying the grapes. **Cabernet Sauvignon** yields were very low, between 3 and 5 tons per hectare. **Sauvignon Blanc and Chardonnay** suffered the heaviest losses. **Viognier** retained its richness, while **Grenaches** and **Syrahs** offered harmonious balance, supported by high sugar levels and ripe aromatic profiles.

LES COTEAUX DU LANGUEDOC

Around **Château des Crès Ricards**, capricious weather tested nerves. Rain forecasts were often contradicted, making harvest planning complex. **Syrahs and Merlots** suffered from August heat, but **Grenaches** benefited from early September rains. Thanks to a young, responsive team, quality was preserved. Human effort made the difference in this contrasting vintage.

ROUSSILLON

In the Roussillon, the harvest stretched from August 18 to September 26. The **mid-August heatwave** accelerated the white grape harvest, executed in only four days on reduced volumes. Despite this, **2025 surpasses 2024**. Reds ripened slower, achieving remarkable balance. Teams describe a stressful and formative year, where each and every little decision mattered.

DANS L'AUDE

In the **Limoux** region, cradle of sparkling wines, the harvest demanded absolute precision. **Low yields and small Chardonnay clusters** required meticulous winemaking. Bases for sparkling wines stand out for their **beautiful natural acidity, pure aromas, and freshness typical of high-altitude sites**. This vintage confirms that in Limoux, more than anywhere else, precision in the vineyard makes the difference.

At **Château Jérémie** and **Château Capendu**, high heat slowed berry development, followed by two humid weeks that caused significant leaf stress. South- and west-facing plots were particularly affected, with sunburned areas. **Yields remained very low both in IGP and AOP**, notably at Capendu and Jérémie.

Domaine de la Ferrandière, near the Marseillette pond, fared better thanks to water availability. Techniques like **carbonic maceration** were applied on some vats, improving several other cuvées, including Y by Château Jérémie (AOC Corbières).



Resistant grape varieties proved their value: **Voltis Blanc** showed good drought resistance, while **Vidoc Rouge** remained more fragile with low yields. New plantings of **Cabernet Blanc** and **Muscaris** aim to strengthen vineyard resilience. Despite reduced yields, **2025 stands out for better quality than 2024**, especially for reds and La Ferrandière wines. Efforts in climate adaptation, varietal diversification, and vinification experimentation are already bearing fruit.

THE BOUQUET GRAPE VARIETIES

A VINTAGE OF CHARACTER

The 2025 vintage exemplifies the complexity of Southern France: an extreme Mediterranean climate, fragile yields, but exemplary human and technical resilience.

Reds reveal power, consistency, and balanced tannins; whites shine with freshness and concentration; sparkling wines display refined elegance, a signature of high-altitude terroirs.

Beyond numbers and aromatic profiles, 2025 tells another story: a viticulture that adapts, sometimes doubts, but never yields. A tense, demanding, deeply human year, where every decision in the vineyard, observing, tasting, waiting, daring, **carried more weight than ever.**



WITHIN THIS TENSION, THERE IS A BREATH OF HOPE

Native, resilient varieties: Grenache, Carignan, Vermentino, Cinsault, Muscats, and Piquepoul emerge as the natural guardians of tomorrow: rooted, strong, loyal to their terroir. They prove that another South is possible: more restrained, more precise, yet still vibrant. Other varieties, like Souvignier Gris, Petit Manseng, Roussanne, and Marselan, also contribute.

2025 is not just a difficult vintage: it's the start of a new era for our Southern viticulture.



Our estates embrace a vision focused on innovation and adaptation. Just as 40 years ago, when Languedoc reinvented itself to meet market demands, the region now must adapt once again to the challenges of climate change.

This requires a virtuous approach: enriching the soil with manure, working the land, providing water where needed, choosing the right rootstocks and grape varieties, and above all reclaiming the terroirs to recreate a true cycle of sustainability.

In this spirit, our estates are innovating by committing to **resistant, high-quality grape varieties** that balance environmental respect with wine excellence. It is therefore natural that we were among the first to plant Cabernet Bouquet, one of the varieties resulting from the visionary work of researcher Alain Bouquet.



THE BOUQUET GRAPE VARIETIES: A HERITAGE FOR THE FUTURE

The story of the Bouquet varieties dates back to 1974, when researcher Alain Bouquet, passionate about the vine and its potential, succeeded in creating a fertile descendant by crossing **Cabernet Sauvignon**. This first step, still vulnerable to mildew and powdery mildew, led him to embark on a **35-year research program.**

His goal: to create **naturally disease-resistant vine varieties**, reducing dependence on chemical treatments. But his vision went further: he set two additional essential criteria: adaptation to Mediterranean terroirs and **organoleptic quality of the grapes and wines.**

From 1974 to 2009, through successive backcrosses, Alain Bouquet developed around **thirty genotypes**, now known as the **Bouquet varieties.** "The aim is to create varieties resistant to disease, not to winemakers," he liked to say. Indeed, winemakers in Languedoc-Roussillon quickly became interested in these promising grapes, seeing them as a path for combining **sustainability and quality.**

A LONG REGULATORY JOURNEY

While the scientific success was clear, deploying these varieties in Languedoc vineyards required a **long administrative and collective effort.** A major milestone came in 2017: driven by the **CIVL (Interprofessional Council of Languedoc Wines)** and supported by parliamentarians, **INRAE** granted temporary classification to certain Bouquet varieties. This allowed them to be planted experimentally, with the support of local winemakers and regional interprofessional organisations.

A second turning point occurred in **February 2023.** In Paris, three Occitanie wine interprofessionals (CIVL, InterOc, IVSO) signed an unprecedented agreement with INRAE: **nine Bouquet varieties finally received permanent classification**, and six others obtained temporary status. This institutional recognition marks the entry of Bouquet grape varieties into a **new phase of large-scale dissemination and experimentation.**



CARRYING THE TORCH: US WINEMAKERS

Among the pioneering estates, Les Domaines Paul Mas committed to planting Cabernet Bouquet. The first plot was established recently, showing promising growth, even though no harvest is possible in the first year.

For Jean-Claude Mas, as for many Languedoc winemakers, the benefits of these varieties are multiple:

- **Genetic proximity to traditional varieties**, ensuring similar organoleptic qualities,
- **Selection under Mediterranean climate**, ensuring good adaptation to the terroir,
- **Increased disease tolerance**, allowing significant reduction of chemical treatments,
- **Direct response to the challenges of climate change.**

THE FUTURE OF THE LANGUEDOC: INNOVATION!

Beyond agronomic innovation, the Bouquet varieties represent a **symbol of patient research**, collectively supported by the entire sector, to provide tomorrow's vineyards with tools for **resilience and quality.**

In Languedoc, the excitement is palpable. Expectations are high, and the enthusiasm of both growers and winemakers reflects a shared conviction: **the Bouquet varieties could well embody the future of the Mediterranean vineyard, and we made sure to be part of it.**

ROSORANGE: THE WINE THAT BREAKS THE RULES

HOW DO YOU STEP OUTSIDE THE BOX? BY TEARING IT APART

As early as 1998, Jean-Claude Mas was already defying convention by vinifying a Chardonnay... as a red wine.

A bold, almost irreverent gesture that set the stage for what was to come: RosOrange, a completely new creation, halfway between a rosé and an orange wine.

A pioneering co-vinification, conceived as a manifesto of freedom: breaking down the boundaries of taste.

"Today, I created RosOrange to capture the best of both rosé and orange wine. A subtle co-vinification blending two worlds, giving birth to a unique, complex, and vibrant wine that dares to break the rules!"

BETWEEN TWO REALMS

RosOrange strikes an unexpected balance between two universes that once seemed worlds apart: the sunny freshness of rosé and the aromatic complexity of orange wine.

This duality both surprises and delights, just like a generation of consumers in full transformation.

"Innovation should not be understood; it should be embraced", says Jean-Claude Mas.

RosOrange doesn't try to convince: it seduces.

It attracts a new audience: curious young consumers, long seen as "non-drinkers" or "health-conscious", who are now rediscovering the pleasure of wine.

In the United States, regular alcohol consumption has risen from 67% to 73%, driven by a more conscious yet still hedonistic generation.

As Hannah Crosbie noted in The Guardian, orange wine lovers and rosé drinkers used to belong to opposite worlds.

RosOrange brings them together while also appealing to fans of light cocktails (spritz, hard seltzers) looking for wines that are fun, free, and approachable.

It marks the birth of a new category: a hybrid, inclusive, and unpretentious wine.

INNOVATION IN THE GLASS

The grapes organically grown include red, white, and grey-skinned varieties. For the 2023 vintage:

- Cinsault (30%), Grenache Noir (25%), and part of the Grenache Gris (20%) are vinified as direct-press rosé.
- The white varieties: Macabeu (15%), Vermentino (10%), and the remaining Grenache Gris are destemmed, then left to macerate on their skins for 6 to 8 days at controlled temperature.
- Two-thirds of the alcoholic fermentation takes place on the skins before pressing, after which the juice is reincorporated into the rosé batch.
- The two colours then ferment together



before ageing for two months in stainless steel tanks.

The result: a cellar-worthy wine that combines the complexity of orange wine with the freshness of rosé.

On the nose: notes of candied orange peel and quince, lifted by hints of almond.

On the palate: a supple, rounded texture, with aromas of lychee and exotic fruits, balanced by a refreshing liveliness, the unmistakable signature of Jean-Claude Mas.

And success has already followed: features in The Guardian, The Metro, and The Sun, 92 points from James Suckling, and a series of viral videos by Tom Gilbey and other influencers. Younger generations, particularly Gen Z and Millennials, seek wines that are fresh, playful, and uninhibited, far from the formality of traditional appellations. Long considered "anti-mainstream," orange wine has now become a global trend. RosOrange is its natural bridge, between immediate pleasure and sensory curiosity.

RosOrange: The wine that doesn't just break the rules: it tears them apart.

INNOVATION ON THE LABEL

RosOrange's audacity continues all the way to its design.

Two creative directions are envisioned: • Côté Mas version, where Nicole, the brand's muse, literally bursts out of the label, tearing it open to reveal her artistic universe.

The consumer becomes an active participant: they tear, discover, collect. Each label becomes an experience a blend of treasure hunt and playful nod to the Carambar joke.

• RosOrange Mystère version, a more underground concept, highlighting emerging artists and a free, authentic, unfiltered lifestyle.

A wine of self-expression, speaking to those who refuse labels: in every sense of the word.

A CULTURAL WAVE AS MUCH AS A WINE

RosOrange is more than a wine: it's a cultural movement.

Its collectable bottles, artistic collaborations, and bold visual identity have made it a symbol of freedom and expression.



ROSORANGE SPRITZ

Ingredients:

- Saint Germain (elderflower liqueur)
- Cane sugar syrup
- Lime juice (Pulco citron vert)
- Angostura bitters
- Rosorange
- Frisante (sparkling wine or soda)
- Ice
- Shaker

Recipe: Add to a shaker

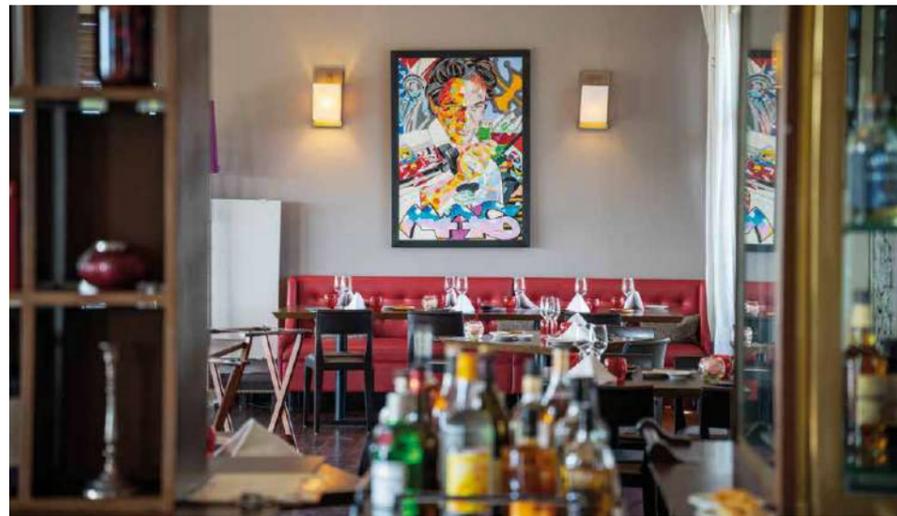
- 4 cL Saint Germain
- 1 cL cane sugar syrup
- 4 cL lime juice
- 8 cL Rosorange
- A few ice cubes

Shake well and pour into glasses. Add 3 drops of Angostura bitters, then top up with Frisante to taste.

A REWARD FOR THE RURAL LUXURY: CÔTÉ MAS AWARDED A BIB GOURMAND IN THE MICHELIN GUIDE

Thirteen years after opening, Côté Mas, nestled at the heart of Château Paul Mas in Montagnac, has been honoured by the MICHELIN Guide 2025, receiving a Bib Gourmand, a distinction created in 1997 to reward restaurants offering exceptional value, with complete meals at moderate prices.

Coveted by chefs everywhere, this award recognises places where good food is made with honesty and care. Côté Mas joins the ten new Occitanie restaurants distinguished this year, a region celebrated by the Michelin Guide for its vibrant culinary energy.



A well-deserved recognition for this emblematic address of Rural Luxury, dear to Jean-Claude Mas, and for the work of chef Julien Gonzales, who has led the kitchens since 2018.

“Winning the Bib was a wonderful surprise. We weren’t necessarily chasing it, but it proves that we’re on the right path. It reflects our vision of gastronomy: beautiful seasonal products, simple dishes, and a lot of love”, says Julien Gonzales.

A WINE ESTATE TURNED EXCEPTIONAL DINING DESTINATION

Located in the heart of a 150-hectare wine estate, surrounded by vines, garrigue, olive trees, and truffle oaks, Côté Mas has become a place where gastronomy naturally converses with wine.

Since 2012, this panoramic restaurant overlooking the vineyards, the Cévennes, and the Thau Lagoon has embodied a truly Languedoc art de vivre.

“I’m extremely proud of the team,” rejoices Jean-Claude Mas, *“especially because this award symbolises, for me, Rural Luxury in gastronomy. Now, when will there be a Bib Gourmand for wines?”*

A SINCERE, TERROIR-DRIVEN CUISINE

At just 32 years old, Julien Gonzales represents the new generation of southern chefs. His cuisine is straightforward, grounded, and guided by a strong commitment to local sourcing celebrating the estate’s organic vegetable garden, beehives, and olive groves.

“Our dishes are made with seasonal ingredients from local producers. We use our own harvests to craft distinctive, accessible creations that harmonise naturally with our olive oils and wines”, he explains.

The wine list naturally features Château Paul Mas (AOP Languedoc and AOP Grés de Montpellier), along with around fifty cuvées from the estate’s 17 other domaines: including Limoux, Corbières, Côtes du Roussillon, Minervois, Terrasses du Larzac, and Pézenas.

RURAL LUXURY: A SIGNATURE ART OF LIVING

Beyond the plate, Jean-Claude Mas envisioned Côté Mas as a place of emotion and elegance, where every detail celebrates artisanal savoir-faire: Le Jacquard Français linens, Riedel glassware, Haviland plates, Christofle cutlery, Arita porcelain, Murano



chandeliers, Serge Ivorra furniture, traditional floors by David Dalichoux, artworks by C.H.A.P. and Flipo, and collaborations with Ateliers d’Art de France.

“Rural Luxury is about a cuisine that sparks genuine emotion, in an environment that extends it while remaining accessible”, sums up Jean-Claude Mas.



OLIVE OIL FROM THE MOULIN DES TANNES MILL IN CÔTÉ MAS

Like wine, olive oil reveals a true spectrum of aromas and textures. At Domaines Paul Mas, each olive variety is carefully selected to express the richness and finesse of our terroir.

Produced exclusively from our Languedoc-Roussillon olive groves, our extra virgin olive oils embody the perfect alliance between tradition and nature.

Cold-pressed to preserve freshness, they reveal a unique aromatic intensity, with notes that range from herbal and floral to delicately peppery, depending on the harvest.



Each dish at the restaurant is carefully paired with an olive oil where each drop reveals the essence of the South, the passion of the land, and the art of taste.

AN EXCEPTIONAL WINE TOURISM DESTINATION

Surrounding the restaurant, Côté Mas offers a complete wine tourism experience: the Château Paul Mas stables, a tasting cellar, La Maison de Nicole (guesthouse and pool), an olive mill, artisan workshops, musical and cultural events, and of course, vineyard and biodiversity tours.

As Jean-Claude Mas likes to remind us: *“Wine is not a product: it’s an experience lived through all five senses.”*

OUR AWARDS

JAMES SUCKLING.COM

CÔTÉ MAS – Crémant Brut St. Hilaire
Chardonnay, Chenin, Pinot Noir, Mauzac | AOP Crémant de Limoux | Blanc | NV | 89 pts

CHÂTEAU MARTINOLLES – Chardonnay Vieilles Vignes
Chardonnay | AOP Limoux | Blanc | 2024 | 88 pts

JEAN CLAUDE MAS – L'Artisan Le Chardonnay
Chardonnay | IGP Pays d'Oc | Blanc | 2024 | 90 pts

PAUL MAS – Réserve Languedoc Blanc
Vermentino, Marsanne, Grenache Blanc | AOP Languedoc | Blanc | 2024 | 90 pts

PAUL MAS – Vignes de Nicole Assemblage Blanc
Chardonnay, Viognier, Picpoul, Sauvignon Blanc | IGP Pays d'Oc | Blanc | 2024 | 90 pts

PAUL MAS – Réserve Nicole Vineyard Chardonnay
Chardonnay | IGP Pays d'Oc | Blanc | 2024 | 92 pts

CÔTÉ MAS – Rosé Aurore
Grenache, Cinsault, Syrah | IGP Pays d'Oc | Rosé | 2024 | 89 pts

CÔTÉ MAS – Orange
Grenache Blanc, Grenache Gris, Macabeu | Vin de France | Orange | 2024 | 90 pts

PAUL MAS – Rosorange
Cinsault, Grenache Noir, Grenache Gris, Macabeu, Vermentino | Vin de France | Rosé | 2024 | 90 pts

PAUL MAS – Le Rosé par Paul Mas
IGP Pays d'Oc | Rosé | 2024 | 88 pts

PAUL MAS – Château Paul Mas Belluquette
Grenache, Vermentino, Roussanne, Viognier | AOP Languedoc | Blanc | 2024 | 92 pts

PAUL MAS – Vignes de Nicole Chardonnay Viognier
Chardonnay, Viognier | IGP Pays d'Oc | Blanc | 2024 | 91 pts

PAUL MAS – Jardin de Roses
Grenache, Cinsault, Syrah | AOP Languedoc | Rosé | 2024 | 90 pts

PAUL MAS – Jardin d'Aromes
Grenache Noir, Cinsault, Syrah, Mourvèdre | IGP Pays d'Oc | Rosé | 2024 | 91 pts

ARROGANT FROG – Chardonnay Viognier
Chardonnay, Viognier | IGP Pays d'Oc | Blanc | 2024 | 88 pts

CÔTÉ MAS – Sauvignon Blanc Vermentino
Sauvignon Blanc, Vermentino | IGP Pays d'Oc | Blanc | 2024 | 90 pts



ARROGANT FROG – Orange
Vin de France | Orange | 2024 | Gagnant catégorie Vin

WINE ENTHUSIAST

PAUL MAS – Château Paul Mas Belluquette
Grenache, Vermentino, Roussanne, Viognier | AOP Languedoc | Blanc | 2024 | 93 pts

PAUL MAS – Réserve St Hilaire Pinot Noir
Pinot Noir | IGP Pays d'Oc | Rouge | 2024 | 91 pts | Best Buy

JEAN CLAUDE MAS – L'Artisan Le Pinot Noir
Pinot Noir | IGP Pays d'Oc | Rouge | 2024 | 91 pts | Best Buy

VILLEGELY – Château Villegely L'Excellence
Grenache, Syrah, Carignan | AOP Minervois | Rouge | 2023 | 91 pts | Cellar Selection

PAUL MAS – Réserve Nicole Vineyard Viognier
Viognier | IGP Pays d'Oc | Blanc | 2024 | 90 pts | Best Buy

PAUL MAS – Château Paul Mas Clos Savignac
Grenache, Syrah, Mourvèdre | AOP Grès de Montpellier | Rouge | 2023 | 93 pts

CÔTÉ MAS – Crémant Brut St. Hilaire
AOP Crémant de Limoux | Blanc | NV | 90 pts | Best Buy | Wine Enthusiast

JÉRÉMIE – Château Jérémie Terroir des Corbières
Carignan, Grenache, Syrah, Mourvèdre | AOP Corbières | Rouge | 2023 | 89 pts

CÔTÉ MAS – Crémant Brut Rosé St. Hilaire
AOP Crémant de Limoux | Rosé | NV | 88 pts



LA FORGE ESTATE – Chardonnay
Chardonnay | IGP Pays d'Oc | Blanc | 2024 | Silver Medal



ARROGANT FROG – GSM
AOP Languedoc | Rouge | 2023 | Gold Medal

CHÂTEAU LAURIGA – Le Cadet
AOP Côtes du Roussillon | Rouge | 2023 | Gold Medal

CHÂTEAU MARTINOLLES – Crémant de Limoux Brut
AOP Crémant de Limoux | Blanc | NM | Gold Medal

bettane + desseauve

PAUL MAS – Château Paul Mas Clos Savignac
AOP Grès de Montpellier | Rouge | 2023 | 93 pts

CHÂTEAU LAURIGA – Racines
IGP Côtes Catalanes | Rouge | 2023 | 94 pts

CHÂTEAU MARTINOLLES – Chardonnay Vieilles Vignes
AOP Limoux | Blanc | 2023 | 92 pts

ASTELIA – Le Grand Vin Blanc
IGP Terres du Midi | Blanc | 2023 | 92 pts

CHÂTEAU DES CRÈS RICARDS – Stécia
AOP Terrasses du Larzac | Rouge | 2023 | 93 pts



CHÂTEAU LAURIGA – Réserve Cuvée Bastien
AOP Côtes du Roussillon | Rouge | 2023 | ★★ Coup de cœur

CÔTÉ MAS – Syrah Grenache Noir
IGP Pays d'Oc | Rouge | 2024 | ★★★★★ Coup de cœur



PAUL MAS – Prima Perla Crémant Brut
AOP Crémant de Limoux | Blanc | NV | Gold Medal

CLOS MARTINOLLES – Crémant Brut Extrême
AOP Crémant de Limoux | Extra Brut Blanc | NV | Silver Medal

TOP 10



1. Château Lauriga "Racines" (IGP Côtes Catalanes, 2023)

Varietals: Carignan, Grenache, Syrah
Medal: 94 points (Bettane + Desseauve)
Catalan red wine with a powerful and complex profile, highest score of 2025.

2. Château Paul Mas "Clos Savignac" (AOP Languedoc Grès de Montpellier, 2023)

Varietals: Grenache, Syrah, Mourvèdre
Medal:
• 93 points (Bettane + Desseauve)
• 93 points (Wine Enthusiast)
Double distinction: an exceptional red wine unanimously recognised.



3. Château des Crès Ricards "Stécia" (AOP Terrasses du Larzac, 2023)

Varietals: Syrah, Grenache Noir, Carignan
Medal: 93 points (Bettane + Desseauve)
One of Languedoc's flagship wines: structured, elegant, with a beautiful, lasting finish.

4. Château Paul Mas "Belluquette" (AOP Languedoc, 2023-2024)

Varietals: Grenache, Vermentino, Roussanne, Viognier
Medal:
• 92 points (James Suckling, 2024)
• 93 points (Wine Enthusiast, 2024)
• 92 points (Bettane + Desseauve, 2023)
International recognition, our most consistent white cuvée.



5. Côte Mas "Syrah Grenache" (IGP Pays d'Oc, 2024)

Varietals: Syrah, Grenache
Medal: ★★★★★ Coup de cœur (Guide Hachette des Vins)
A rare mention from the Guide Hachette, a true jury favourite.



6. Château Lauriga "Réserve Cuvée Bastien" (AOP Côtes du Roussillon, 2023)

Varietals: Syrah, Carignan, Grenache
Medal: ★★ Coup de cœur (Guide Hachette des Vins)
A wonderful national recognition for a generous and distinguished red.



7. Côte Mas Crémant Brut "St. Hilaire" (AOP Crémant de Limoux, NV)

Varietals: Chardonnay, Chenin, Pinot Noir, Mauzac
Medal:
• 90 pts James Suckling
• 90 pts Best Buy (Wine Enthusiast)
• 93 pts (Wine Enthusiast)
Triple distinction and top sparkling wine score: excellent value for money.



8. Château Martinolles Chardonnay "Vieilles Vignes" (AOP Limoux, 2023-2024)

Varietals: Chardonnay
Medal:
• 88 pts (James Suckling)
• 92 pts (Bettane + Desseauve)
Consistently excellent across two vintages, appreciated both in France and internationally.



9. Château Lauriga "Le Cadet" (AOP Côtes du Roussillon, 2023)

Varietals: Syrah, Carignan, Grenache Noir
Medal:
• Gold Medal (Mundus Vini)
• ★ (Guide Hachette)
A red full of fruits and characteristic of Roussillon wines.



10. Paul Mas Prima Perla Crémant Brut (AOP Crémant de Limoux, NV)

Varietals: Chardonnay, Chenin, Pinot Noir, Mauzac
Medal: Gold Medal (Concours Mondial de Bruxelles)
Beautiful award for one of our flagship sparkling.

CHÂTEAU DES CRÈS RICARDS: THE ESTATE ENTERS A NEW ERA

Château des Crès Ricards is entering a new phase of its history with an ambitious modernisation project. Featuring a new winery, redesigned tasting room, and elegant visitor spaces, the estate has been fully renewed to combine technical excellence with a refined wine tourism experience.



FACILITIES THAT MATCH THE TERROIR

At the heart of the project, a state-of-the-art barrel cellar now ensures precise control of temperature and humidity, creating ideal conditions for ageing. The estate has also added a new 1,000-hectoliter tank room with conical tanks, designed to preserve the wines' character and refine the vinification process. Additional enhancements include a climate-controlled storage area for finished products, and a modern office featuring multiple workstations perched above the barrel cellar as a vibrant living space at the heart of the estate, known as *La Vigie des Terrasses du Larzac*.

A REDESIGNED VISITOR EXPERIENCE

The new tasting room and sales soon to be open to visitors will enhance their experience at Château des Crès Ricards considerably. The tasting room, located atop the tower with floor-to-ceiling windows, offers breathtaking views of the Terrasses du Larzac and its highest point, Mont Saint-Baudille. This new visitor space reflects the estate's commitment to making Château des Crès Ricards a place of discovery, exchange, and conviviality.



HARVEST AND NEW CUVÉE: LES GALETS

This year also saw a remarkable harvest and the launch of a new cuvée: Les Galets. Originating from a historic and unique plot, this wine stands out for its original blend of four grape varieties: Viognier, Grenache Blanc, Roussanne, and Vermentino.



A rare feature: the grapes are blended immediately at harvest, before vinification. The wine is then aged half in stainless steel tanks with partial maceration to preserve fruit freshness and purity, and half in oak barrels to add complexity and texture. The result is an elegant, vibrant, and balanced white wine, perfectly illustrating the estate's expertise and its renewed energy.



A PROMISING RENAISSANCE

With these new facilities, Château des Crès Ricards reaffirms its ambition: to establish itself as a key player in the regional wine landscape, combining modernity, respect for the terroir, and exceptional hospitality.

A breath of renewal is sweeping through the estate, promising beautiful vintages in the years to come.



COME MEET US!

We will be attending the following trade shows:

- VIGNERONS INDEPENDANTS PARIS: December 4-7, 2025
- MILLÉSIME BIO MONTPELLIER: January 26-28, 2026
- WINE PARIS: February 09-11, 2026
- VIGNERONS INDEPENDANTS LYON: March 6-8, 2026
- PROWEIN DUSSELDORF: March 15-17, 2026
- VINITALY VERONE: April 12-15, 2026
- LONDON WINE FAIR: May 18-20, 2026
- VINEXPO ASIA HONGKONG: May 26-28, 2026



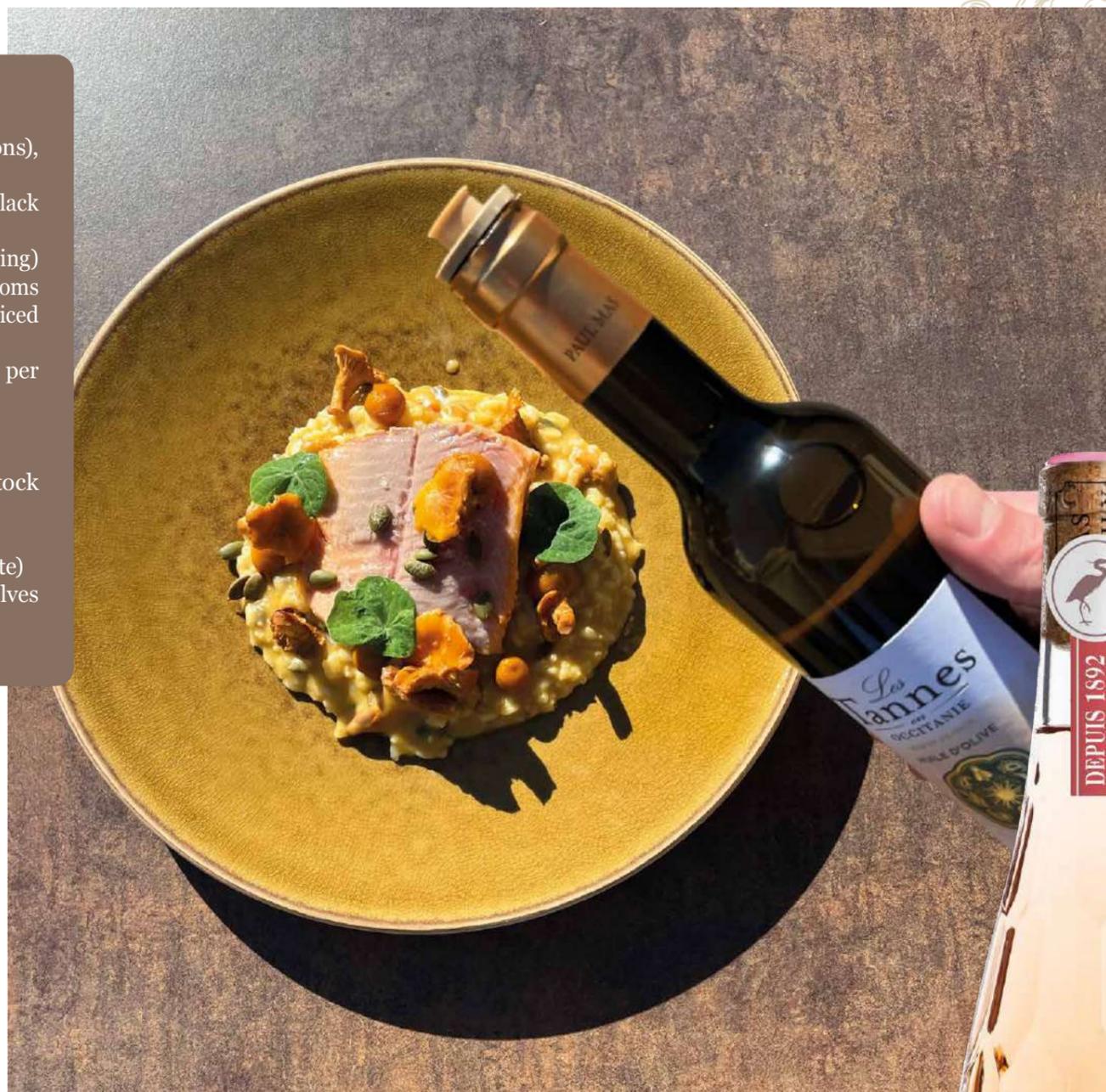
FOOD, WINE AND OLIVE OIL PAIRING

CONFIT ARDÈCHE TROUT WITH AUTUMN RISOTTO: CHANTERELLES, BUTTERNUT SQUASH, AND WALNUTS. PAIRED WITH ROSORANGE AND LUCQUES OLIVE OIL.

Serves 4

INGREDIENTS:

- 4 trout fillets (or portions), deboned and skinless
- Salt and freshly ground black pepper
- Olive oil (enough for cooking)
- 200 g chanterelle mushrooms
- 300 g butternut squash, diced into brunoise
- 320 g Arborio rice (80 g per person)
- 1 onion
- 1 glass dry white wine
- Vegetable or chicken stock (or water)
- 1 knob of butter
- Grated Parmesan (to taste)
- A few crushed walnut halves
- Rocket leaves
- Fleur de sel



CONFIT TROUT

1. Season the trout fillets with salt and pepper.
2. Gently heat olive oil to 64°C, then remove from heat.
3. Carefully immerse the fillets in the warm oil and let confit for about 10 minutes, depending on thickness.
Julien's tip: pierce the flesh with a toothpick, if there's no resistance, the trout is perfectly cooked.
4. Drain the fillets before serving.

GARNISHES

1. Chanterelles: clean thoroughly and sauté in a little olive oil until golden.

2. Butternut: cut into fine brunoise and sauté in butter; keep slightly crisp.

RISOTTO

1. Sauté the chopped onion in a little olive oil.
2. Add the Arborio rice and toast for a few minutes.
3. Deglaze with white wine, then gradually add warm stock, stirring regularly.
4. Near the end of cooking, fold in the butter, Parmesan, chanterelles, butternut, and walnuts. Adjust seasoning.

PLATING

1. Place a bed of risotto in the center of the plate.
2. Top with the confit trout fillet.
3. Garnish with rocket leaves, a drizzle of olive oil, and a pinch of fleur de sel to elevate the dish.

FOOD, AND WINE PAIRING

Enjoy the dish with a glass of Rosorange.



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

