

# LUXE RURAL

*News from Domaines Paul Mas*

EDITION 20



— 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.”*



## **ARROGANT FROG LABELS GET A MAKEOVER!**

Discover the new design of Arrogant Frog labels. An evolution that is part of our ongoing commitment to quality and innovation around our brands.

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## **ROSORANGE 2023: INNOVATION IN THE SERVICE OF PLEASURE**

RosOrange, a surprising marriage of rosé and orange wines, for the best and for... pleasure.

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## **SPARKLING WINES: BUBBLY NUANCES**

French sparkling wines are world-renowned, and among them, AOP Crémant de Limoux and AOP Blanquette de Limoux are amongst the best. Discover our know-how.

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## **SUMMER WINE AND FOOD PAIRING: WHEN APRICOT MEETS VIOGNIER**

With the sun shining down, discover this match of Jean-Claude Mas' Viogniers and an apricot dessert recipe from our Côté Mas restaurant's chef.

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# ARROGANT FROG LABELS GET A MAKEOVER!



**Discover Arrogant Frog wines new packaging design: a transformation that continues to combine innovation with a fun, quirky style.**

The new labels, developed in collaboration with Arrogant Frog's historic illustrator under the artistic direction of Jean-Claude Mas, will be deployed on all the wines in the classic range.

This initiative reflects the brand's ongoing commitment to quality and innovation. Launched in 2007, Arrogant Frog had a very successful export launch and

continues to symbolise the fusion of tradition and modernity. Every detail of the new packaging bears witness to the importance Jean-Claude Mas places on marketing our wines. Even before tasting the wine, the bottle and its label tell a story. Each element has been carefully selected to create a complete experience when discovering Arrogant Frog wines.

## BIODIVERSITY



# ARROGANT FROG OLIVE OIL: A TESTAMENT TO BEE-FRIENDLY PRACTICES

Arrogant Frog Olive Oil exemplifies the harmony between sustainable agriculture and high-quality production. By fostering a bee-friendly environment in our olive groves, Domaines Paul Mas ensure that bees enhance pollination and biodiversity. This commitment not only improves olive yields and quality but also supports the health of local ecosystems. Their presence in olive groves offers multiple benefits:

### IMPROVED POLLINATION AND YIELD

While olive trees are mainly wind-pollinated, bees contribute to cross-pollination, increasing genetic diversity and resulting in healthier trees and higher-quality olive oil production.

### BIODIVERSITY AND ECOSYSTEM HEALTH

Bees support biodiversity by pollinating wildflowers and other plants in and around olive groves. This promotes a diverse plant community, providing habitat and food for various wildlife, thus creating a balanced ecosystem.

### SUSTAINABLE AGRICULTURE

Bees help reduce the need for chemical fertilizers and pesticides, aligning with sustainable agricultural practices. Encouraging natural pollinators lowers the ecological footprint of olive farming and supports long-term viability.

### CONSERVATION AND FUTURE PROSPECTS

With the global decline in bee populations, olive growers have a stake in bee conservation. Implementing bee-friendly practices, such as planting wildflowers and avoiding harmful pesticides, can help preserve these essential pollinators.

**As a result, Arrogant Frog Olive Oil stands out for its superior flavour and sustainable cultivation methods, reflecting the crucial role bees play in olive farming.**

Don't forget to follow Arrogant Frog social networks: @arrogant\_frog @arrogantfrogwines

# ROSORANGE 2023: INNOVATION IN THE SERVICE OF PLEASURE

## AN INNOVATIVE WINE

**Jean-Claude Mas has a track record of innovation and persistence. From 1998, he made a Chardonnay vinified as a red wine. Then it was an orange wine, well before that ancient Georgian winemaking method was emulated by its European neighbours and went on to find success on French dining tables.**

Two years ago, he launched RosOrange, a surprising marriage of rosé and orange wines, for the best and for... pleasure. Because he who is unafraid of breaking the rules is not seeking to convince, but to seduce. Jean-Claude knows it : « Innovation mustn't be compromised, but embraced. »



The grapes, grown organically, come in red, white and grey. For the 2023 vintage, Cinsault (30% of the blend), Grenache Noir (25%) and a portion of Grenache Gris (20%) are vinified as rosé from direct pressing. The white varieties, Macabeu (15 %) and Vermentino (10%), as well as the second portion of Grenache Gris, are destemmed.

The white grapes are macerated on their skins, on the pomace for 6 days at controlled temperature, giving a light amber colour to the must. The two tiers of the alcoholic fermentation are carried out on the skins, and then, mid-fermentation, the juice is pressed off and blended back into the part made as a rosé.

With the two colours now assembled, they complete the fermentation together before being matured for two months in stainless steel.

The results in this elegant bottle ? A wine with cellaring potential of several years, which combines the complexity of orange wine with the approachability of rosé.

It begins on the nose with notes of candied fruits (orange peel and quince) enriched with almond nuances reminiscent of cherry pits. Its supple texture fills the mouth, carried by aromas of exotic fruits such as lychee. To this full bodied and powerful mouthful, we add a welcome freshness,



a balance which is sought after by winemaker Jean- Claude Mas. And the unctuous wave which coats the palate leaves, as it fades, a bitter note, a memory of the pleasure already enjoyed, and by the light drying sensation that it produces, an invitation to return.

Our era is about carefully managed tannins, and this well-made wine meets this demand for lightness. It lends itself to a spontaneous moment, either as an aperitif or alongside a buffet, and to the changes in our culinary habits. Served cool at 12°C, it pairs perfectly with a plate of soft cheeses, vegetable cuisines or spicy Asian dishes. In combining vivacity with body, it matches well with

the umami taste which one finds in soy sauce or pickled fish. An opinion shared by those who have already enjoyed it : it was in Japan that the cuvée was first launched.



## MARKET NEWS

# OUR WINES SERVED ON THE BEST BUSINESS CLASS IN THE WORLD!

In a recent publication, Forbes magazine named Qatar Airways : "Best Business Class in the World". This recognition is testament to the airline's commitment to providing exceptional service and unrivalled comfort to its passengers.

## A SELECTION OF EXCEPTIONAL WINES

One of the distinctive elements of the Qatar Airways Business Class experience is the meticulous selection of premium wines. Among the prestigious choices, the wines of Domaines Paul Mas stand out for their quality and finesse. Passengers can enjoy :

**CHÂTEAU PAUL MAS Clos des Mûres, AOP Languedoc:** This wine combines elegance and complexity, offering a rich sensory experience that perfectly complements gastronomic meals served on board.

**CHÂTEAU DES CRÈS RICARDS Cœnothéra, AOP Terrasses du Larzac :** With its sophisticated aromas and remarkable depth, this wine is an ideal choice for lovers of fine wines.

**CHÂTEAU LAURIGA Rivesaltes Hors d'Âge, AOP Rivesaltes :** This rich, intense natural sweet wine adds an exquisite finishing touch to any meal, leaving a lasting impression of refinement.

**The collaboration with Domaines Paul Mas enables Qatar Airways to offer a first-class wine experience, further enhancing the prestige of its business class and ensuring an unforgettable journey for its passengers.**



# SUMMER AT OUR ESTATES

## CÔTE MAS

LE LUXE RURAL  
- DEPUIS 1892 -

RESTAURANT DU CHÂTEAU PAUL MAS

EXCEPTIONAL



### DINNER IN THE HEART OF RURAL LUXURY

- Friday, July 05, 2024
- Friday, August 02, 2024

Immerse yourself in the captivating atmosphere of our olive grove, where a large table will be laid out for you to enjoy a convivial and generous feast. Discover shareable plates, regional delicacies and a captivating culinary show orchestrated by our chef Julien. There'll also be a special show to round off this memorable evening. Come and join us for an incomparable gastronomic experience!



### GREAT WINES OF THE WORLD & MUSICAL EVENING

- Thursday, July 11, 2024
- Thursday, August 08, 2024

Discover some of the world's great wines, selected by Jean-Claude Mas himself for this special occasion, to match the food and music perfectly!

*Reservations required.*



For a VIP space, reserve your table on the terrace of Côte Mas' restaurant.

### SUMMER EVENINGS AT CHÂTEAU PAUL MAS

- Thursday, July 25, 2024
- Thursday, August 22, 2024

Enjoy an unforgettable evening in the heart of Côte Mas' olive grove. Reserve your table now to enjoy delicious tapas and a selection of our wines. Let yourself be transported by a mesmerising musical atmosphere, all in an exceptional rural environment.

*Reservations required.*

Côte Mas - Route de Villeveyrac, 34530 Montagnac

For all the information, go to our website:  
[www.cote-mas.fr](http://www.cote-mas.fr)



## CHÂTEAU LAURIGA



### "FRIENDS OF ALAIN MARINARO" LIVE CONCERT

- Tuesday, July 16, 2024

Muriel Perpigna Falzon's unique vocal timbre constantly flirts with the harmony of Sébastien Flazon's piano, communicating her love for jazz to the audience.

In this warm musical atmosphere, come and taste our wines selected for this special evening.



### INSIDE THE CELLAR

- Thursday August 1, 2024

Enjoy a concert in the unique environment at Domaine Lauriga's winery, while enjoying the wines of the estate.  
*Reservations required.*



### RURAL EVENING

- Thursday, July 25, 2024
- Thursday, August 8, 2024

Enjoy an exceptional concert in the courtyard of Château Lauriga and savour a meal prepared by chef Pierre Cuberes (Bélesta), accompanied by a selection of Domaine Lauriga wines with a Catalan character that express the subtle marriage between the Mediterranean sun and the fresh breezes of the Pyrenees.

*Reservations required.*

Château Lauriga - Traverse de Ponteilla RD 37, 66300 Thuir

For all the information, go to our website:  
[www.lauriga.com](http://www.lauriga.com)

# NEW AT CHÂTEAU LAURIGA

In the heart of the vineyards, the Lauriga estate is an architectural gem that was once part of Cuixa Abbey.

**Today, in addition to the winery and its boutique, it houses three modern, spacious flats bathed in natural light, offering the perfect blend of comfort and luxury.**

Each flat has been designed to offer a unique and unforgettable experience to its occupants, with high-end amenities and an elegant decor.

Domaine Lauriga is a haven of peace. Its wooded grounds, a veritable treasure chest of greenery, invite you to stroll and relax. After a pleasant stroll, guests can relax by the pool, promising moments of serenity and well-being.

Whether you're looking for a romantic getaway, a relaxing family break or a holiday to discover the charms of the region, Domaine Lauriga is the ideal place for a luxurious and memorable getaway.



Don't forget to follow Château Lauriga social networks: [f @chateau.lauriga](https://www.facebook.com/chateau.lauriga) [@chateaulauriga](https://www.instagram.com/chateaulauriga)

# OUR AWARDS



## GRAND OR

**L'ARTISAN** Le Chardonnay IGP Pays d'Oc 2023

**ROSORANGE** Vin de France 2023

**JEAN-CLAUDE MAS** Le Coteau Chardonnay IGP Pays d'Oc 2023

**DOMAINE LAURIGA** Racines IGP Côtes Catalanes 2023

## GOLD MEDAL

**JEAN-CLAUDE MAS RÉSERVE** Les Schistes IGP Pays d'Oc 2023

**JEAN-CLAUDE MAS RÉSERVE** Les Grès Chardonnay IGP Pays d'Oc 2023

**JEAN-CLAUDE MAS** Le Pioch Viognier IGP Pays d'Oc 2023

**DOMAINE LAURIGA** Racines IGP Côtes Catalanes 2023

**CÔTÉ MAS** Sauvignon-Vermentino IGP Pays d'Oc 2023

**MAS DES TANNES RÉSERVE** Blanc IGP Pays d'Oc ORGANIC 2023

**CHÂTEAU VILLEGLEY** L'Excellence AOP Minervois 2022



## GOLD MEDAL

**CHÂTEAU MARTINOLLES** Chardonnay Vieilles Vignes AOP Limoux 2022



**CONCOURS DES VIGNERONS INDÉPENDANTS**

## GOLD MEDAL

**CHÂTEAU LAURIGA** Soleil Blanc AOP Côtes du Roussillon 2023

**CHÂTEAU LAURIGA** Grande Réserve Cuvée Jean AOP Côtes du Roussillon 2022

**CHÂTEAU DES CRÈS RICARDS** Enothera AOP Terrasses du Larzac 2022



## GOLD MEDAL

**CHÂTEAU PAUL MAS** Clos Savignac AOP Languedoc Grés de Montpellier 2022

**CHÂTEAU PAUL MAS** Belluguet AOP Languedoc 2023

**PAUL MAS PRIMA PERLA** Blanc Brut AOP Crémant de Limoux NVS

**PAUL MAS PRIMA PERLA** Blanc de Blancs AOP Blanquette de Limoux NVS

**DOMAINE MARTINOLLES** Pinot Noir IGP Pays d'Oc 2023

**DOMAINE LAURIGA** Le Gris IGP Côtes Catalanes 2023

**VIGNOBLES FERRANDIÈRE** Malbec IGP Pays d'Oc 2023

**PAUL MAS** Cabernet Sauvignon IGP Pays d'Oc 2023

**PAUL MAS** Syrah IGP Pays d'Oc 2023

**LA FORGE ESTATE** Merlot IGP Pays d'Oc 2023

**JEAN-CLAUDE MAS** Les Soubergues Cabernet Sauvignon IGP Pays d'Oc 2023



## GOLD MEDAL

**LA FORGE ESTATE** Chardonnay IGP Pays d'Oc 2023

**ARROGANT FROG** Malbec-Syrah IGP Pays d'Oc 2022

**CHÂTEAU ARROGANT FROG** Chardonnay Limoux Blanc AOP Limoux 2022

**MARTINOLLES** Rosé Brut AOP Crémant de Limoux NVS

**da Lot 18** Viognier IGP Pays d'Oc 2023

**da RÉSERVE** Pinot Noir IGP Pays d'Oc 2022

**DOMAINE LAURIGA** Le Gris IGP Côtes Catalanes 2023

**CHÂTEAU DES CRÈS RICARDS** Enothera AOP Terrasses du Larzac 2022



## GOLD MEDAL

**ARROGANT FROG** Chardonnay, Viognier IGP Pays d'Oc 2023

**JEAN-CLAUDE MAS** La Plaine Sauvignon Blanc IGP Pays d'Oc 2023

**JEAN-CLAUDE MAS** Le Pioch Viognier IGP Pays d'Oc 2023

**PAUL MAS PRIMA PERLA** Blanc Brut AOP Crémant de Limoux NVS



## GRAND OR

**JEAN-CLAUDE MAS RÉSERVE** Syrah, Viognier IGP Pays d'Oc 2023

**ARROGANT FROG** Chardonnay, Viognier IGP Pays d'Oc 2023

## GOLD MEDAL

**JEAN-CLAUDE MAS RÉSERVE** GSM AOP Languedoc 2022

**JEAN-CLAUDE MAS RÉSERVE** Chardonnay IGP Pays d'Oc 2023

**JEAN-CLAUDE MAS** Les Soubergues Cabernet Sauvignon IGP Pays d'Oc 2023

**CÔTÉ MAS** Rosé Aurore IGP Pays d'Oc 2023

**MON GRENACHE** IGP Pays d'Oc 2023

**CHÂTEAU VILLEGLEY** L'Excellence AOP Minervois 2022



## GOLD MEDAL

**VIGNES DE NICOLE** Cabernet-Syrah IGP Pays d'Oc 2023

**PAUL MAS** Merlot IGP Pays d'Oc 2023

**PAUL MAS** Sauvignon Blanc IGP Pays d'Oc 2023

**PAUL MAS** Viognier IGP Pays d'Oc 2023

**MON VIOGNIER** IGP Pays d'Oc 2023

**MON ROSÉ** IGP Pays d'Oc 2023

**JARDIN DE ROSES** AOP Languedoc 2023

**JAMESUCKLING.COM**

**VINUS** Malbec IGP Pays d'Oc 2022: 90 points

**PAUL MAS RÉSERVE** Malbec IGP Pays d'Oc 2022: 90 points

**CHÂTEAU PAUL MAS** Rose Lieu-dit Nicole AOP Languedoc 2023: 90 points

**L'ARTISAN** Le Rosé IGP Pays d'Oc 2023: 90 points

**JARDIN DE ROSES** AOP Languedoc 2023: 91 points

**CHÂTEAU LAURIGA** Rosé AOP Côtes du Roussillon 2023: 90 points

**CÔTÉ MAS** Orange Vin de France 2023: 90 points

**CÔTÉ MAS** Rosé Aurore IGP Pays d'Oc 2023: 90 points



**PAUL MAS RÉSERVE** Languedoc Blanc AOP Languedoc 2023: 94 points Sélection Top 100

**JARDIN DE ROSES** AOP Languedoc 2023: 93 points Sélection Top 100 Trophy

**CHÂTEAU CAPENDU** La Comelle AOP Corbières 2022: 92 points Sélection Top 100

**CÔTÉ MAS L'Esprit de Midi** AOP Languedoc 2023: 93 points Sélection Top 100

**CHÂTEAU LAURIGA RÉSERVE** Cuvée Bastien AOP Côtes du Roussillon 2022: 92 points Sélection Top 100

**CHÂTEAU MARTINOLLES** Vieilles Vignes AOP Limoux 2022: 94 points Sélection Top 100

**DOMAINE LES VERRIÈRES** Clos des Soutyères AOP Languedoc 2023: 92 points Sélection Top 100

**PAUL MAS** Marsanne IGP Pays d'Oc 2023: 93 points Sélection Top 100

**ESPRIT DE SILÈNE** Chardonnay AOP Limoux 2023: 93 points Sélection Top 100

**CHÂTEAU LAURIGA** Soleil Blanc AOP Côtes du Roussillon 2023: 93 points Sélection Top 100

**PAUL MAS RÉSERVE** Languedoc Rouge AOP Languedoc 2023: 92 points

**PAUL MAS** Viognier-Sauvignon Blanc IGP Pays d'Oc 2023: 92 points

**IIB AUROMON** Chardonnay AOP Limoux 2023: 92 points

**PAUL MAS RÉSERVE** Viognier IGP Pays d'Oc 2023: 92 points

**PAUL MAS** Sauvignon Blanc IGP Pays d'Oc 2023: 92 points

**PAUL MAS** Cabernet Sauvignon IGP Pays d'Oc 2023: 92 points

**PAUL MAS** Merlot IGP Pays d'Oc 2023: 92 points

**CÔTÉ MAS L'Esprit de Midi** AOP Languedoc 2023: 92 points

**PAUL MAS RÉSERVE** Pinot Noir IGP Pays d'Oc 2023: 92 points

**CHÂTEAU JEREMIE** Terroir des Corbières AOP Corbières 2022: 92 points

**CHÂTEAU PAUL MAS** Clos des Mûres AOP Languedoc 2023: 92 points

**TASTE THE DIFFERENCE** Languedoc Blanc AOP Languedoc 2023: 92 points

**TASTE THE DIFFERENCE** Grenache, Syrah, Carignan AOP Languedoc 2023: 92 points

**ARROGANT FROG** Viognier IGP Pays d'Oc 2023: 92 points

**SAINT GABRIEL IRRÉSISTIBLE** Viognier IGP Pays d'Oc 2023: 92 points

**CHÂTEAU PAUL MAS** Belluguet AOP Languedoc 2023: 92 points

**L'ARTISAN** Le Chardonnay IGP Pays d'Oc 2023: 92 points



**ARROGANT FROG** Orange Vin de France 2023: Best Value Orange & Rosé Trophy Winner

**CHÂTEAU MARTINOLLES** Vieilles Vignes AOP Limoux 2023: Winner

**BEST PRODUCER FRANCE 2024**  
BY MUNDUS VINI

**DOMAINE PAUL MAS**  
14 1004 ROAD SINCE 1974

20th GRAND INTERNATIONAL WINE AWARDS MUNDUS VINI Spring Tasting MEININGER 2017 Best Producer France

24th GRAND INTERNATIONAL WINE AWARDS MUNDUS VINI Spring Tasting MEININGER 2019 Best Producer France

26th GRAND INTERNATIONAL WINE AWARDS MUNDUS VINI Spring Tasting MEININGER 2020 Best Producer France

28th GRAND INTERNATIONAL WINE AWARDS MUNDUS VINI Spring Tasting MEININGER 2021 Best Producer France

34th GRAND INTERNATIONAL WINE AWARDS MUNDUS VINI Spring Tasting MEININGER 2024 Best Producer France

**JEAN-CLAUDE MAS** - Owner & Winemaker of Domaines Paul Mas

# SPARKLING WINES: BUBBLY NUANCES

French sparkling wines are world-renowned, and among them, AOP Crémant de Limoux and AOP Blanquette de Limoux occupy a special place. In addition to their shared sparkling character, these two appellations offer distinct taste experiences, in part due to their different ageing times on lees.

## THE LEES: GUARDIANS OF TIME AND COMPLEXITY

The lees, true guardians of time and complexity in sparkling wines, play a crucial role in the formation and maturation of these sparkling nectars. Once blended, the wine is gently bottled, marking the beginning of its transformation into a captivating sparkling wine. This metamorphosis is the result of a new fermentation, triggered by the addition of a liqueur de tirage, made up of still wine, sugar and yeast.

During this period of maturation, the lees remain, soaking the wine with a rich aroma and characteristic texture. This stage is known as maturing on laths. This is the longest stage in the traditional winemaking process. It lasts a minimum of nine months, and up to 36 months at Château Martinolles for our Grande Réserve.

Once the wine has matured on its lees, the lees need to be extracted from the bottle so that the wine is clear and free of sediment. This is done in two stages: riddling and disgorging.

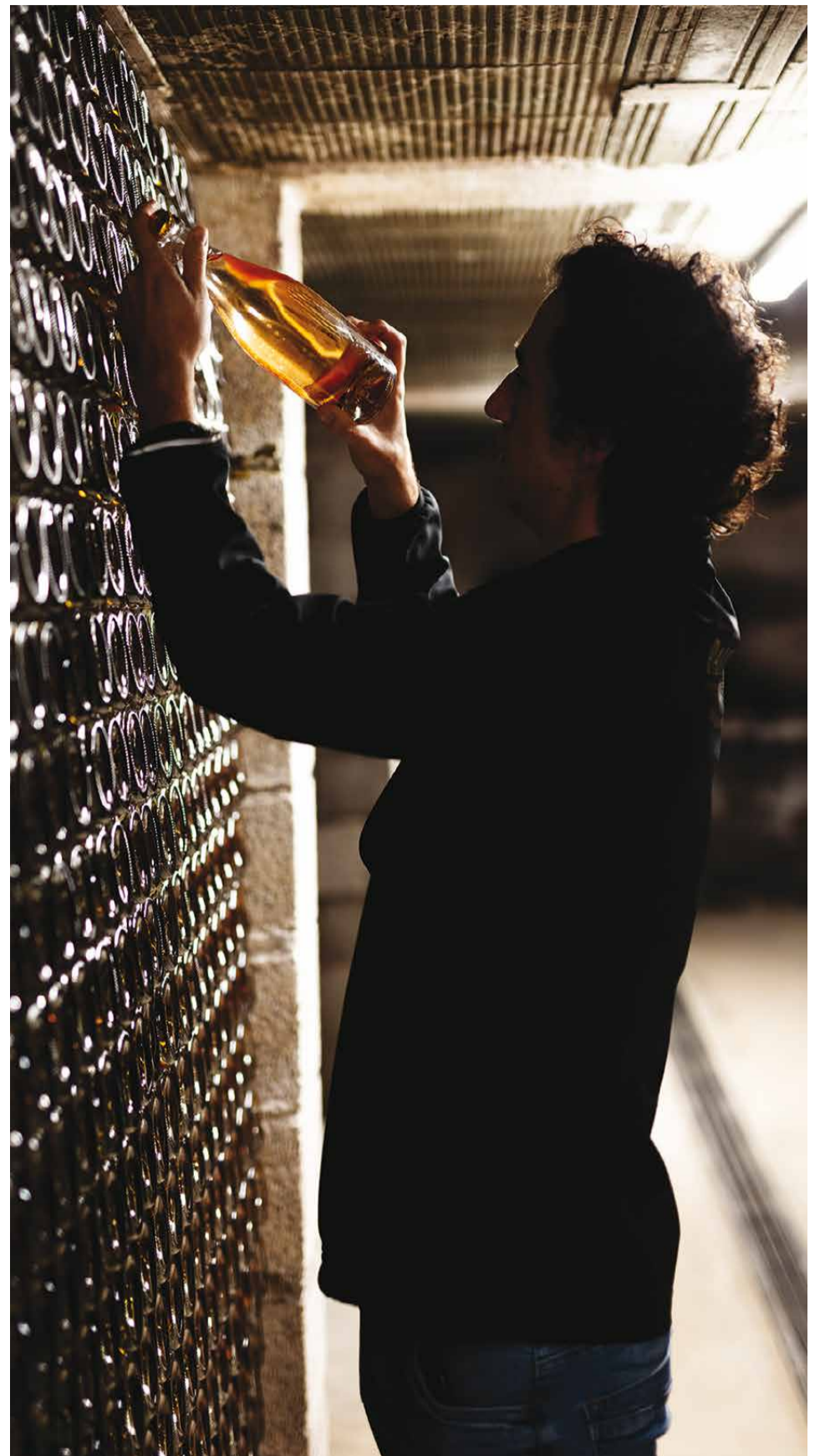
The aim of riddling is to collect all the lees in the neck of the bottle, using small rocking movements and gradually bringing the bottle from a horizontal position to a vertical, upside-down position.

The pinnacle of this dance with the lees is revealed during the disgorging phase. Disgorging, which is specific to the production of Champagne, Crémants and traditional methods, is the final stage in the winemaker's work. It follows riddling, a technique in which the bottles are upside down. Immersing the neck in a bath at  $-25^{\circ}\text{C}$  creates an ice cube that captures the deposit. This ice cube allows the bottle to be turned upside down and uncorked without fear of the deposit returning to the wine. When the bottle is opened, the ice cube is ejected by the pressure of the sparkling wine and the deposit disappears with it.

Disgorging, immediately followed by dosage to adjust the sweetness of the wine, is the signature of each winemaker. Then comes corking, capping, and sealing the bottle, marking the completion of the process. These operations, often mechanised, embody the technical mastery of the winemakers. Manual disgorging, reserved for prestige cuvées, underlines the meticulous attention paid to these exceptional wines, where every detail counts in the quest for excellence. Disgorging then becomes the final step towards presenting a sparkling wine that is ready to reveal its unique character at every tasting.

## AOP CRÉMANT DE LIMOUX: FRESHNESS & LIVELINESS

Making Crémant de Limoux Appellation d'Origine Protégée (AOP) is a meticulous process that begins as soon as the grapes are pressed. The first juices form the heads of the cuvées, selecting the quintessence of the fruit. After an initial alcoholic fermentation, the crucial stage of blending takes place, creating the harmony of the Chardonnay, Chenin, Pinot Noir and Mauzac grape varieties.



After riddling, the bottles are placed upside down, ready for disgorging. This stage aims to expel the deposit, preserving the wine's clarity while intensifying its aromas. Before the final corking, liqueur d'expédition aka dosage is added to give the Crémant its brut character. After this stage, each bottle is left to rest for a further two months in the cellar, allowing the liqueur to integrate perfectly with the Crémant, before being presented for tasting.

Each stage of the production of AOP Crémant de Limoux is carefully orchestrated, resulting in an exceptionally elegant sparkling wine, imbued with maturity and complexity. Tasting this nectar reveals the richness of the Limoux terroir and the expertise of the winemakers who carry on a centuries-old tradition with passion and precision.

# SPARKLING WINES: BUBBLY NUANCES



## ACP BLANQUETTE DE LIMOUX: FRESHNESS AND VIVACITY

Blanquette de Limoux embodies freshness and liveliness in every bubble, following a meticulous production process using traditional methods. As soon as the grapes are pressed, the first juices are carefully collected to form the heads of the cuvées, capturing the purity of the fruit. A first alcoholic fermentation is then orchestrated, before moving on to the blending, creating a harmonious marriage of grape varieties. Blanquette de Limoux is an ode to the Mauzac grape variety, which makes up 90% of the blend. This historic grape variety from this terroir develops fruity aromas and a lovely vivacity. Chenin Blanc and Chardonnay complete the blend, the former adding minerality and tension, the latter roundness, and floral notes.

The key moment comes with the second fermentation in the bottle, triggered by the addition of the liqueur de tirage. For nine months, the bottles rest on the lees, a period that adds roundness and balance to the wine.

The cork is then released to gently expel the deposit, preserving the wine's clarity while intensifying its aromas. Before the final corking, a final touch may be added in the form of a *liqueur d'expédition*, giving the wine its brut, dry, or semi-dry character. It is this final stage that completes the personality of each bottle, allowing consumers to choose a Blanquette de Limoux that matches their taste preferences.

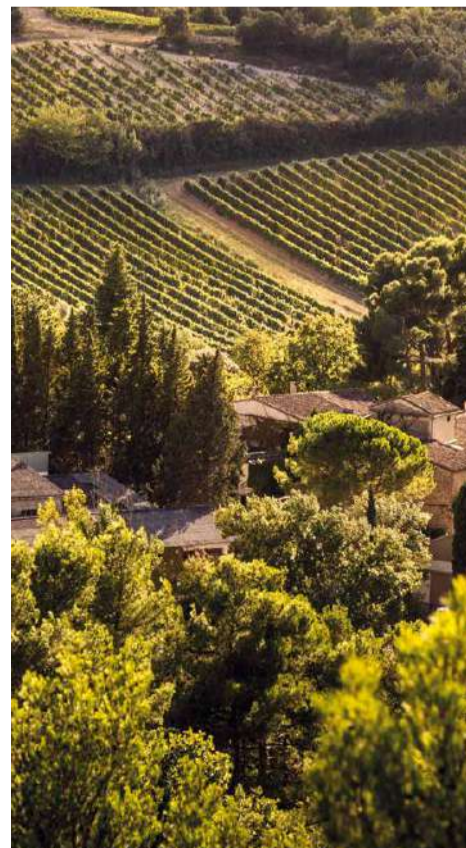
Blanquette de Limoux seduces with its freshness, liveliness and versatility in terms of character, making each tasting a memorable sparkling experience, imbued with the unique terroir of Limoux.

## THE TERROIR OF LIMOUX

Limoux terroir, in the foothills of the mountains, offers ideal climatic conditions for sparkling wines. The marked temperature variations, between cool nights and hot days, encourage optimum ripening of the grapes.

The cool nights preserve the grapes' lively acidity, giving Limoux sparkling wines a delicate vivacity. At the same time, the intense daytime heat sculpts a rich aromatic palette, giving the cuvées a seductive complexity.

The terroir of Limoux, thanks to its balance between cool nights and warm days, provides an ideal setting to produce Crémants and Blanquettes of exceptional quality. The wines of Limoux, the fruit of this perfect alliance, seduce experts with their elegance and finesse, making the region a benchmark for sparkling wine connoisseurs.



## WINE AND FOOD PAIRINGS

### PAUL MAS - ACP CRÉMANT DE LIMOUX

#### Elegance at the table

Crémant de Limoux, the jewel of Château Martinolles, stands out for its maturity and complexity. It goes perfectly with delicate dishes, revealing the finesse of its bubbles and harmonising aromas with elegance. Seafood, particularly oysters and scallops, are a perfect match, highlighting the subtle nuances. Soft cheeses and refined appetizers complete this gastronomic symphony, creating a fine dining experience. Served between 6-8°C, this Crémant is ideal as an aperitif and will also enhance your fish meals with a touch of sophistication.



### PAUL MAS - ACP BLANQUETTE DE LIMOUX

#### Freshness in the spotlight

Blanquette de Limoux, the emblematic Prima Perla, is distinguished by its liveliness and sparkle, making it the perfect match for light dishes. Served between 6-8°C, this Blanquette can also be enjoyed as an aperitif, and goes wonderfully well with sushi, smoked salmon, red tuna tartare, fresh goat's cheese or Parma ham, offering a delicate culinary experience.



### NEW PRODUCT

### LE BERCEAU - ACP BLANQUETTE DE LIMOUX

#### Brut Grand Elevage 2020

Made mainly from Mauzac grapes, with a little Chardonnay and Chenin Blanc, this unique blend offers a distinctive aromatic profile characterised by notes of apple, pear and crisp citrus fruit, accompanied by a delicate effervescence. This Blanquette rests for 30 months on laths. It plays a crucial role in shaping the character and quality of this crémant, resulting in a rich, nuanced and refined wine, capable of delighting wine lovers with its complexity and sophistication.



Whether you opt for the Crémant with its mature nuances or the Blanquette with its immediate freshness, every culinary choice at Château Martinolles promises a unique taste adventure.

By exploring these food and wine pairings, enthusiasts will have the opportunity to create unforgettable tasting moments, where the rich flavours of Limoux wines blend harmoniously with the diversity of the cuisine, diving into the very essence of Château Martinolles terroirs.

# FOOD AND WINE PAIRING: ENHANCE JEAN-CLAUDE MAS' VIOGNIER

With his Viogniers, Jean-Claude Mas has written yet another chapter in the history of this grape variety.

It began at the very start of his adventure, with a blend of Chardonnay and Viognier, one of the first wines to bear his name. It was an immediate success, and was emulated not only in the Languedoc region but also outside France.

By combining different terroirs and maturities, he sought to obtain his ideal Viognier: a colour with multiple nuances, pure aromas of fruit and flowers, and a rich palate balanced by a 'gourmand' acidity. Thus began a long period of experimentation, marking the beginning of a passion for this grape variety.

## JEAN-CLAUDE MAS' SELECTION

- Paul Mas Classique Viognier
- Jean-Claude Mas Le Pioch
- Cuvée Secrète Viognier
- Esprit de Silène
- Esprit des Crès Ricards
- Vinus Viognier Bio
- DA Viognier
- La Forge Estate



## BAKED APRICOTS, HONEY AND VERBENA

### INGREDIENTS

For 4 people

- 8 large apricots
- 4 tablespoons chestnut honey
- 30 g sugar
- 50 ml dry white wine
- 5 sprigs fresh lavender
- 1 sprig fresh verbena



### PREPARATION

Cut the apricots in half, remove the stones and arrange the apricot halves in a gratin dish. Pour a little honey into the hollows and cook in the oven for 30 minutes. Transfer the cooking juices into a saucepan. Add the white wine, sugar and lavender flowers (stripped off the stems), then reduce.

### PRESENTATION

Before serving, sprinkle the apricots with a few drops of balsamic vinegar. At the moment of serving, decorate with some verbena leaves. Serve lukewarm.

### WINE PAIRING

**VIOGNIER !! Jean-Claude Mas is greatly known for mastering Viognier winemaking.**

Our Viogniers offer enchanting floral notes, reminiscent of honeysuckle and jasmine, beautifully complementing the delicate sweetness of ripe apricots. This pairing creates a delightful synergy, where each sip and bite accentuates the other, leaving a lingering impression of summer's warmth and elegance.

