



Astelia

Sauvignon Blanc 2018

Every aspect of Clos Astelia bears the draughtsman ship of Jean-Claude Mas, from the house, to the cellars and the bottles. He has tried to bring together all his many passions into one estate. Astelia is an ode to Jean-Claude Mas four daughters, Astrid, Elisa, Apolline and Estelle. Astelia embodies all the passion and distinction of Jean-Claude Mas's signature wines; a selection of plots managed according to sustainable and biodynamic principles. Astelia single varietal wines, benefitting from a specific blend of the best wines from our different terroirs, are the purest expression of each varietal.



Grape Variety: 100 % Sauvignon blanc
Pays d'Oc – Indication Géographique Protégée



The Vineyard

Soil type: Clay and limestone with gravel.
Age of the vineyard: 15 years-old
Pruning: Guyot
Density of planting: 4400 plants/ha
Average yield: 45 hl/ha
Harvest: handpicked grapes from 6.00 am to 10.00 am to protect from high temperature and oxidation.
Elevation: 80m
Climate: Mediterranean



The wine

- Alcohol : 12,5 %
- Sugar : 1,5 g/l
- Total acidity : 3,85 g/l
- pH : 3,3



Vinification

Destemming of the grapes. Pneumatic pressing with nitrogen, racking at 8°C. The wine then ferments at low temperature (between 15°C and 16°C) for 15 to 21 days. 15% of the blend undergoes malolactic fermentation in stainless steel vats.

Ageing: the wine is aged for 4 months on fine lees in stainless steel vats with regular lees stirring.

5% of the blend is aged in French barrels for 4 months.



Tasting notes

Colour : pale gold with green hints.

Nose : Elegant, intense, exotic, with boxwood, gooseberry, white flowers and passion fruit aromas ...

Palate : a very well-balanced wine, fresh and powerful, expressive, thirst-quenching, with good persistence.

Food pairing : best served at 10°C, as a before-diner drink, or a shrimp and citrus salad, courgette and ricotta involtini, or scallops carpaccio with lemon and pink pepper dressing.