



ASTELIA



OUR TERROIR

- **LOCATION** : IN PÉZENAS ACROSS THE HÉRAULT VALLEY
- **IGP** : TERRES DU MIDI / PAYS D'OC
- **VINEYARD** : 14 HECTARES ORGANICALLY FARMED
- **SOIL** : GRAVELLY CLAY-LIMESTONE AND BLACK CLAY
- **CLIMATE** : MEDITERRANEAN
- **ELEVATION** : 120 METERS

18 YEARS AFTER THE START OF THE DOMAINES PAUL MAS ADVENTURE, JEAN-CLAUDE MAS HAS SET HIMSELF A NEW CHALLENGE: TO DESIGN, FROM A TO Z, A VITICULTURAL PROJECT TO PRODUCE WINES OF EXCELLENCE. HE CREATED CLOS ASTÉLIA, AN ESTATE THAT CONCENTRATES THE QUINTESSENCE OF ITS TERROIRS, GRAPE VARIETIES, AND OENOLOGICAL PRACTICES, WITH THE STATED AIM OF ACHIEVING EXCELLENCE. FROM A TERROIR LOCATED BETWEEN MONTAGNAC AND VILLEVEYRAC, ASTÉLIA WINES ARE THE RESULT OF A SYMBIOSIS BETWEEN AN EXTRAORDINARY REGION, A VINEYARD MANAGEMENT BOTH TECHNICAL AND RESPECTFUL OF THE ENVIRONMENT, AND THE ART OF L ASSEMBLY: THIS IS THE JEAN CLAUDE MAS STYLE.

"THE VINEYARD, THE HOUSE, THE CELLARS, THE BOTTLE, MY DAUGHTERS ASTRID, ELISA, APOLLINE AND ESTELLE ARE ASTELIA. IN 1998, MY FIRST WINE WAS A CABERNET SAUVIGNON-SYRAH BLEND, THE RESULT OF MY EXPERIENCE OF GREAT TERROIRS. IT IS ALSO THE OUTCOME OF AN AMBITION: TO DEMONSTRATE THAT LANGUEDOC IS THE LAND OF THE GREATEST CABERNET SAUVIGNON. THIS WINE IS ABOVE ALL THE CULMINATION OF THE DREAM THAT NOURISHES MY PASSION, A SYMBOL OF "RURAL LUXURY".



ASTELIA

LE GRAND BLANC

GENEROSITY OF TERROIR AND MEDITERRANEAN CHARM

OVERLOOKING THE THAU LAGOON AND THE MEDITERRANEAN, THE ESTATE IS NESTLED IN THE HEART OF A HUNTING RESERVE. THE 13 HECTARES OF VINES ARE BIODYNAMIC AND ARE MAINLY COMPOSED OF VIOGNIER, GRENACHE, PICPOUL AND CABERNET SAUVIGNON. THIS VERY SPECIFIC LOCATION, BETWEEN LAND AND SEA, NOTABLY ALLOWS US TO OBTAIN WHITE WINES THAT ARE BOTH RICH AND LIVELY.



ASTELIA

LE GRAND BLANC
IGP TERRES DU MIDI

GRAPES :

60% *GRENACHE BLANC*,
25% *VIOGNIER*,
15% *PIQUEPOUL*

ABV : 14.5 %VOL

RESIDUAL SUGAR :

<2 g/L

“INTENSITY OF AROMAS, ELEGANCE & HARMONIE”

HAND-PICKED HARVEST. THE WHOLE VINIFICATION PROCESS IS DONE USING GRAVITY. DIRECT PRESSING OF THE HARVEST IN WHOLE BUNCHES. SETTLING AT 8°C, FERMENTATION OF EACH GRAPE VARIETY SEPARATELY FOR 3 TO 4 WEEKS AT 16°C. THE FIRST PART OF THE FERMENTATION TAKES PLACE IN VATS THEN IN OAK BARRELS. THE WINE IS THEN RACKED AND PARTLY BEGINS ITS MALOLACTIC FERMENTATION. AGEING: 5 MONTHS IN OAK BARRELS. THERE IS NO ADDITION OF SULFITES BEFORE THE FINAL PREPARATION OF THE WINE FOR BOTTLING.

TASTING NOTES :

COLOUR: SHINY AND LIMPID GOLD COLOR.

NOSE: SUBTLE, MIXING FULL NOTES OF CURRANTS, ROSE, WHITE FRUITS AND LIQUORICE, WITH NOTES OF VANILLA AND SPICES.

PALATE: POWERFUL, WITH FRESH BALANCED AND ROUNDNESS MOUTHFEEL. WOODY NOTES AND MINERALITY ON THE FINISH.

FOOD AND WINE PAIRING: BEST SERVED AT 12 °C. YOU CAN ENJOY IT ON ITS OWN, BUT IT WILL ALSO GO PERFECTLY WITH YOUR SEAFOOD PLATTERS, MIXED SALADS, AND LIGHT CHEESES SUCH AS BRIE, GOAT CHEESE, OSSAU IRATY.

CELLARING: MORE THAN 10 YEARS IN GOOD STORAGE CONDITIONS.



ASTELIA

LE GRAND VIN

SHARING EXCEPTIONAL MOMENTS

"ASTELIA IS AN EXTRACT OF THE ITALIAN ART OF LIVING, A CONCENTRATE OF THIS RURAL LUXURY THAT IS SO DEAR TO ME. I HOPE THAT BY OPENING AN ASTELIA BOTTLE YOU WILL OPEN THE DOOR OF THE FAMILY ESTATE AND CELEBRATE WITH US THE GREAT OCCASIONS OF EVERYDAY LIFE."

JEAN-CLAUDE MAS



ASTELIA

LE GRAND VIN

IGP TERRES DU MIDI

GRAPES :

75% CABERNET-
SAUVIGNON,
25% SYRAH

ABV : 14.5 %VOL

RESIDUAL SUGAR :
<2 g/L

“POWER & GRACE”

HAND-PICKED HARVEST. THE WHOLE VINIFICATION PROCESS IS DONE USING GRAVITY. TRADITIONAL VINIFICATION IN SMALL STAINLESS-STEEL AND TRONCONIC OAK VATS. FERMENTATION AT 26/28°C WITH PUNCHING DOWN TWICE A DAY FOR A WEEK THEN ONCE A DAY DURING THE 4 WEEKS OF MACERATION. THE MALOLACTIC FERMENTATION PARTLY TAKES PLACE IN OAK VATS.

AGEING: 14 MONTHS IN BARRELS. THERE IS NO ADDITION OF SULFITES BEFORE THE FINAL PREPARATION OF THE WINE FOR BOTTLING.

AWARD WINNING : 91/100 – WINE & SPIRITS (2019)

92/100 – SOMMELIERS INTERNATIONAL (2018)

TASTING NOTES :

COLOUR: DEEP RED WITH PURPLE HINTS.

NOSE: NOSE OF REDCURRANT JELLY, BLUEBERRY, MOCHA, ROASTED COFFEE EVOLVING TOWARDS NOTES OF BLACKCURRANT AND PEPPER.

PALATE: POWERFUL AND OPULENT WINE, WITH TANNINS. THE PALATE IS FULL-BODIED ROBUST AND RIPE WITH MOCHA AND CHOCOLATE NOTES ON THE FINISH. THE PROMISE OF A GREAT WINE.

FOOD AND WINE PAIRING: SERVE AT 15/17 °C, IT WILL PERFECTLY MATCH A ROSSINI TOURNEDOS, A SHORT RIBS AND ITS PAN-FRIED PORCINI MUSHROOMS, OR GOURMET CHEESES.

CELLARING: OVER 20 YEARS IN GOOD STORAGE CONDITIONS.



MAS ASTELIA

CABERNET-SAUVIGNON
IGP PAYS D'OC

THE PASSION FOR EXCELLENCE

THE BEST PLOTS OF LAND, A STATE-OF-THE-ART WINERY INSPIRED BY NATURE, METICULOUS WORK IN BIODYNAMICS... ASTELIA IS THE GENESIS OF A NEW WINE-GROWING TRADITION IN LANGUEDOC, THE BIRTH OF AN ESTATE THAT OFFERS THAT PART OF THE DREAM THAT IS SPECIFIC TO THE GREATEST WINES.



MAS ASTELIA

CABERNET-SAUVIGNON

IGP PAYS D'OC

GRAPES :

100% CABERNET-
SAUVIGNON,

ABV : 14.5 %VOL

RESIDUAL SUGAR :

<2 g/L

“THE ATHLETE”

HAND-PICKED HARVEST. THE WHOLE VINIFICATION PROCESS IS DONE USING GRAVITY. TRADITIONAL VINIFICATION IN SMALL STAINLESS-STEEL AND TRONCONIC OAK VATS. FERMENTATION AT 26/28°C WITH PUNCHING DOWN TWICE A DAY FOR A WEEK THEN ONCE A DAY DURING THE 4 WEEKS OF MACERATION. THE MALOLACTIC FERMENTATION TAKES PARTLY PLACE IN OAK VATS.

AGEING: 14 MONTHS IN BARRELS. THERE IS NO ADDITION OF SULFITES BEFORE THE FINAL PREPARATION OF THE WINE FOR BOTTLING.

TASTING NOTES :

COLOUR: DEEP RED WITH RUBY HINTS.

NOSE: VERY OPEN AND POWERFUL. A VERY BEAUTIFUL AROMATIC COMPLEXITY WITH AROMAS OF RIPE BLACK FRUITS, PRUNES, AND LIQUORICE NOTES.

PALATE: THE START IS SUPPLE WITH RIPE TANNINS. IT IS A FULL-BODIED, WELL-STRUCTURED WINE WITH A GOOD LENGTH, INTENSE AROMAS OF COCOA, TOBACCO, AND A HINT OF VANILLA. A BEAUTIFUL LANGUEDOC EXPRESSION OF CABERNET-SAUVIGNON, WHICH GOES WELL BEYOND VARIETAL AROMAS.

FOOD AND WINE PAIRING: SERVED AT 15/17 °C, IT WILL BE PERFECT WITH A ROAST FILLET OF BEEF AND MUSHROOMS, A PORK STEW WITH CRANBERRIES, OR DUCK AIGUILLETES WITH BALSAMIC VINEGAR.

CELLARING: OVER 15 YEARS IN GOOD STORAGE CONDITIONS.



MAS ASTELIA

CHARDONNAY

THE INSPIRATION OF GREAT WINES

“ART IS NOT NECESSARY, IT IS INDISPENSABLE. WINE IS THE SAME AS ART, IT CARRIES WITHIN IT BOTH SAVOIR-VIVRE AND KNOW-HOW. WHEN THEY ARE MADE WITH THE HEART, THEY CAN BECOME GREAT SOURCES OF INSPIRATION. FOR ASTELIA I WAS GUIDED BY FAMILY AND ART.” JEAN-CLAUDE MAS



MAS ASTELIA

CHARDONNAY
IGP PAYS D'OC

GRAPES :

100% CHARDONNAY

ABV : 14.5 %VOL

RESIDUAL SUGAR :

<2 g/L

“LOVE AT THE FIRST SIGHT”

HAND-PICKED HARVEST. THE WHOLE VINIFICATION PROCESS IS DONE USING GRAVITY. DIRECT PRESSING IN WHOLE BUNCHES. SETTLING AT 8°C, FERMENTATION OF EACH GRAPE SEPARATELY FOR 3 TO 4 WEEKS AT 16°C. THE FIRST PART OF FERMENTATION TAKES PLACE IN VATS AND THEN IN BARRELS. THE WINE IS THEN RACKED AND THEN PARTLY BEGINS ITS MALOLACTIC FERMENTATION. AGEING: 5 MONTHS IN BARRELS. THERE IS NO ADDITION OF SULFITES BEFORE THE FINAL PREPARATION OF THE WINE FOR BOTTLING.

AWARD WINNING : 91/100 – DECANTER WORLD WINE AWARDS (2020)

TASTING NOTES

COLOUR: INTENSE GOLDEN WHITE WITH GREEN HINTS.

NOSE: POWERFUL, AROMAS OF PINEAPPLE AND WHITE BERRIES, FLORAL NOTES, AND A SPICY CREAMY VANILLA TOUCH ON THE FINISH.

PALATE: CRISP AND RICH. A WINE WITH GREAT OPULENCE WHICH WILL COMPLEXIFY WITH AGE.

FOOD AND WINE PAIRING: IDEAL SERVED AT 10°/12°C WITH FISH IN SAUCE, WHITE MEATS, OR SHEEP CHEESE.

CELLARING: MORE THAN 10 YEARS IN GOOD STORAGE CONDITIONS.



CLOS ASTELIA

LE CLOS

AOP LANGUEDOC

GRÉS DE MONTPELLIER

GRAPES :

60% SYRAH

30% CARIGNAN

10% GRENACHE

ABV : 14.5 %VOL

RESIDUAL SUGAR :

1.5 g/L

NATURAL TRADITIONAL WINEMAKING. THE TEMPERATURE IS LOWERED TO 18°C TO FAVOR A GRADUAL START IN FERMENTATION AND STRENGTHEN THE AROMATIC POWER OF THE WINE, THEN IT GOES UP FROM 18°C TO 26/28°C AT THE END OF FERMENTATION. WE THEN CARRY OUT DAILY PUMPING OVER TO PROMOTE THE DIFFUSION OF COLOR AND TANNINS. IT THEN IS FOLLOWED BY A MACERATION BETWEEN 15 TO 21 DAYS.

AGEING: THIS WINE IS AGED DURING 18 MONTHS IN FRENCH OAK BARRELS. THE BLEND IS DONE 2 MONTHS BEFORE BOTTLING.

TASTING NOTES

COLOUR: INTENSE DARK RUBY HIGHLIGHTS.

NOSE: BEAUTIFUL AROMAS OF BLACK CHERRIES AND PLUMS WHICH PERFECTLY BLEND WITH THE SCENTS OF VANILLA AND GARRIGUE.

PALATE: POWERFUL AND WARM STRUCTURE, WITH A TOUCH OF FRESHNESS THAT BRINGS A GREAT BALANCE. DENSE AND VOLUMINOUS, IT REVEALS SOFT TANNINS AND A LONG AND TASTY FINISH.

FOOD & WINE PAIRING: IDEALLY SERVED AT 16°C WITH BARBECUED RED MEATS, OSSO BUCCO OR A HONEY AND ROSEMARY RACK OF LAMB.

CELLARING: 10+ YEARS IN GOOD STORAGE CONDITIONS





2019



2020