



# ASTELIA

## Le Grand Vin 2019

In 20 years, Jean Claude Mas has become a leader in the French winemaking. 18 years after starting the adventure of Domaines Paul Mas, Jean Claude Mas has taken on a new challenge: to design from A to Z a wine project to produce excellent wines. By designating Astelia, acronym of his 4 daughters, Astrid, Elisa, Apolline and Estelle, 13 hectares of his best plots in Montagnac, a cellar and a family home, he expresses all his creativity and mastery. In a vineyard where harmony reigns, he harvests his best plots to give birth to a wine that offers that part of the dream specific to the greatest wines.



### GRAPE VARIETY

75% Cabernet Sauvignon, 25% Syrah

**Appellation :** IGP Terre du Midi

**Organic Wine**

**6,000 bottles/year**



### CHARACTERISTICS OF THE VINEYARD

**Terroir:** gravelly clay-limestone

**Vineyard:** 15 to 45 years old

**Pruning:** Cordon de Royat

**Density of plantation:** 5400-7000 vines/hectare

**Harvest:** Hand-picked

**Average yield:** 38hl/ha

**Altitude:** 120 meters

**Climate:** Mediterranean coastal



### CHARACTERISTICS OF THE WINE

**Alcohol:** 14.5 %

**Residual sugar:** <2 g/l

**Total acidity:** 3.6 g/l

**pH:** 3.68



### HARVEST AND VINIFICATION

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.



### 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.