

This Estate was created in 1960, at the place known as Crès Ricards, in the village of Ceyras. In 2010 Jean Claude Mas acquired the 27 ha (69 acres) belonging to the Château, extending the estate to 42 ha in 2013. He was fascinated by the fantastic terroir of the Terrasses du Larzac, which produces silky wines with intense flavours. At the foot of the Mont Baudile, this vineyard offers a unique geography, with its red earth, shale and pebbles. Yields are low, because of the strict grape selection and carbonic maceration to produce generous wines.



### GRAPE VARIETIES

70 % Marsanne, 30 % Roussanne

**Appellation :** IGP Pays d'Oc



### CHARACTERISTICS OF THE VINEYARD

**Soil:** clay-limestone with rolled pebbles

**Age of the vineyard:** 22 years old

**Pruning:** Cordon de Royat

**Density of plantation:** 4400 plants/ha

**Harvest:** partially manual

**Average yield:** 52 hl/ha

**Elevation:** 80 meters

**Climate:** Mediterranean with strong thermal amplitudes between day and night



### CHARACTERISTICS OF THE WINE

**Alcohol:** 13 %

**Residual sugar:** 2 g/l

**Total acidity:** 3.5 g/l

**pH:** 3.5



### VINIFICATION

Destemming of the grapes, separate vinification for each variety; pneumatic pressing, settling. The presses are vinified separately from the free-run juice, then partially reincorporated. 15% of the wine is put in French oak barrels where it will ferment for 1 month at 16°C. The rest will ferment in stainless steel vats with selected yeasts under controlled temperature (15-18°C).

**Ageing:** on lees for 4 months.



### TASTING NOTES

**Color:** clear, shiny, and limpid robe.

**Nose:** aromas of passion fruit, white flowers, and honeysuckle.

**Palate:** a long-lasting wine, with vanilla and apricot notes.

**Food & wine pairing:** to be served at 9-12°C, perfect as an aperitif as well as with your seafood, fish, poultry, and blue cheese.

**Cellaring:** over 6-8 years in optimal storage conditions.