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# WINE ENTHUSIAST

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SIPS AND SNAPS AROUND THE GLOBE

## ART IN A GLASS

Jean-Claude Mas, winemaker for Domaines Paul Mas in the Languedoc, and Anne Moore, owner of The Curator Gallery in New York City, teamed up for an evening of wine and art. The upcoming release of Astelia AAA wines, with labels designed by Christophe Heymann, a Languedoc-based artist.



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# THE **tasting** panel

MAGAZINE

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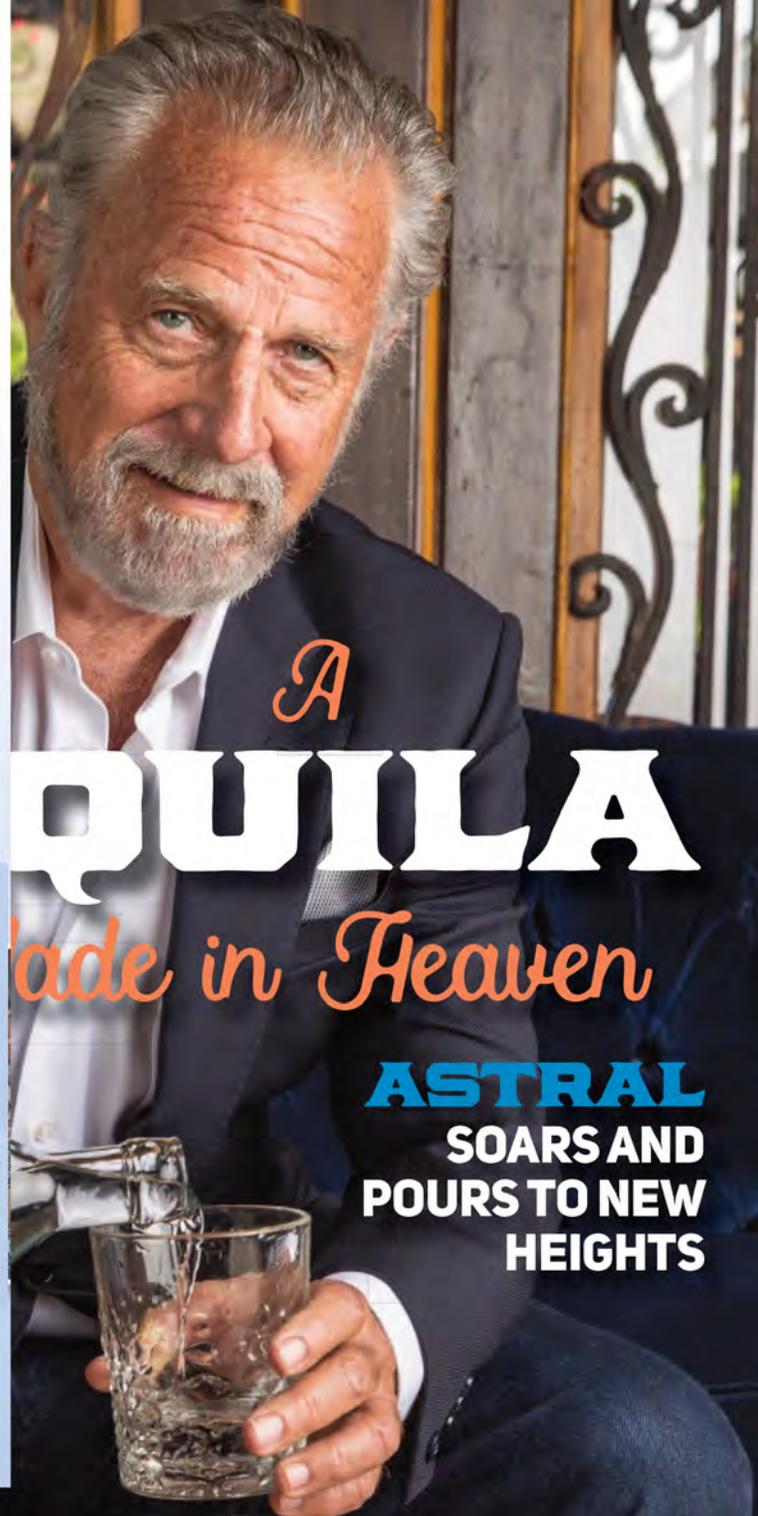
PHOTO COURTESY DOMAINES PAUL MAS

From left: Winemaker Jean-Claude Mas of Domaines Paul Mas estates; Ann Moore, owner of The Curator Gallery in Chelsea; and photographer Jonathan Smith, whose original work is on exhibit.

## Domaines Paul Mas at The Curator Gallery

Winemaker **Jean-Claude Mas** of **Domaines Paul Mas** estates in the Languedoc joined forces with Ann Moore, owner of The Curator Gallery in New York's Chelsea district and former CEO of Time Inc., to celebrate a night of art and wine. Guests included curator **Bill Shapiro**, former Editor-in-Chief of *Life*, and photographer **Jonathan Smith**, whose original works, shot in Iceland and Patagonia, are on exhibit.

Mas announced the 2018 release of the limited Astelia series of collectible art bottles designed by Languedoc-based **Christophe Heymann**. Each bottle will be a unique work of art, enclosing a rare, estate cuvée made by the Mas family vineyards. In addition to a preview of this wine, others poured during the night included Côte Mas rosé, red and whites (named after Mas's wine-country restaurant and retreat in the south of France), as well as a sparkling Côte Mas Crémant de Limoux Rosé from St. Hilaire.



*A*  
**QUILA**  
*Made in Heaven*

**ASTRAL**  
**SOARS AND**  
**POURS TO NEW**  
**HEIGHTS**

# BEVERAGEMEDIA

METRO NEW YORK

July 2017

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AROUND TOWN



## DOMAINES PAUL MAS TOASTS WITH WINE & ART

Winemaker Jean-Claude Mas of Domaines Paul Mas estates in the Languedoc joined forces with Ann Moore, owner of The Curator Gallery in Chelsea to celebrate a night of art and wine. Mas announced the 2018 release of the Astelia art series, a limited, collectible art bottle designed by Languedoc-based artist Christophe Heymann.

Jean-Claude Mas, Domaines Paul Mas; Ann Moore, The Curator Gallery; and photographer Jonathan Smith, whose work was currently on display.



# GUEST *of a* GUEST

June 13, 2017  
Circulation: 490,000

**Jean-Claude Mas of Domaines Paul Mas Celebrates Wine & Art At The Curator Gallery**  
Stephanie Maida



Vinophiles, meet Jean-Claude Mas of Domaines Paul Mas estates. The winemaker, who has 12 vineyards in France, joined forces with Ann Moore of The Curator Gallery in NYC for a night of art and wine. The lively evening, featuring an exhibition by photographer Jonathan Smith, celebrated Domaines Paul Mas' 2018 release of their Astelia art series, a limited, collectible art bottle series designed by Languedoc-based artist, Christophe Heymann. Guests admired a sneak preview of the unique, crystal bottles between bites of hors d'oeuvres inspired by Jean-Claude's Cote Mas restaurant in the Languedoc. Toasting reds, whites, and a special sparkling Côte Mas Crémant de Limoux Rosé from St. Hilaire, partygoers left with a taste of France they won't soon forget!





June 15, 2017  
Circulation: 25,000

## Domaines Paul Mas Toasts with Wine & Art

Winemaker Jean-Claude Mas of Domaines Paul Mas estates in the Languedox joined forces with Ann Moore, owner of The Curator Gallery in Chelsea to celebrate a night of art and wine. Mas announced the 2018 release of the astelia art series, a limited collectible art bottle designed by Languedox-based artist Christophe Heymann.



## What Wine Industry Dads Really Want for Father's Day

Fiona Adams



Whether it's running a wine bar, making wine or selling it, these four dads are not just united by an industry, but also by their desire to connect with family on Father's Day. From Chicago to New York and France to South Africa, here's how they're planning to spend the day and, if they have their wish, what they'd like in their glass.

**Jean-Claude Mas, Founder and Executive Manager, Les Domaines Paul Mas, Montagnac, France**

**The Plan:** Though attending Vinexpo, he will be pouring the Astélia AAA, a wine that is an ode to his daughters. He plans to video chat with them during the day and celebrate in the evening with other fathers.

**Wish List:** "A great bottle of Champagne, *bien sûr!*"



August 24, 2017  
Circulation: 5,000

## Drink Occitanie: Domaines Paul Mas Winemaker Bastien Lalauze

Jill Barth

Lately, everyone seems to be talking about Occitanie (the new department name for the merger of Languedoc-Roussillon and Midi-Pyrénées). Maxim called it The Wine Soaked Region that is France's Best Kept Secret. Vogue said to Skip Bordeaux – This is the New Wine Region to Visit in France. Condé Nast Traveler wrote Why Languedoc is Like Nowhere Else in France.

This all opens up a more serious conversation (despite the clikky headlines) about the wine of the region, as newcomers discover an area that is home to multi-generational winemakers as well as those that see the potential in re-starting life fresh as a winemaker in Southern France. In other words, both sides of the story are listening: the producers and the consumers.

After a recent trip to Occitanie I noticed several themes in chatter about the area, present both in southern France and abroad. My recent conversation with Bastien Lalauze – winemaker and estate manager at sustainably-farmed Château Martinolles in Limoux, a sparkling wine property in the Domaines Paul Mas family – brought to life these themes, illustrating where practice and perception are coming together in a very exciting circuit.



### ON NEW QUALITY IN OCCITANIE

Lalauze confirmed stories that I heard while in Occitanie, that yes – vines have been pulled up. In Minervois they used the term “grubbed up” and the assumption is that this is being done because some of the vineyards produce low-quality (bulkish) wine; order for Languedoc to shine they must replant. There is truth

to this, but the decade-old reforms that initiated this practice have now expired, allowing for the results to come to fruition. Lalauze shared that he is now planting about 20 hectares each year, most of it on vineyards that have rested under cover crop for 5-7 years.



There are still beautiful heritage vines there, including some Clairette that Lalauze refers to as “ancient” along with 38 other varieties sprinkled throughout the Domaines Paul Mas vineyards. Paul Mas, of course, is a significant name in the area, under the guidance of namesake Jean Claude Mas. Domaines Paul Mas owns more than 600 hectares of vineyards (including Château Martinolles) and their partnership extends to another 1,312 hectares of vines husbanded by other local growers. This depth is indicative of the pulse of creativity in a wine region capable of both large quantities and forward-reaching fingerprints. There is room for change, room for outsiders, room to breathe in the Languedoc – and where there was (10, 20 years ago) room for improvement – there is now, simply, improvement.

Lalauze himself could be seen as a fresh face, having joined Domaines Paul Mas in 2011 at his first-ever post as estate manager and winemaker. Flush with an education in agriculture, engineering, biology and geology, Lalauze says he was ready to “accept the challenge” when offered the post at Château Martinolles. Not from a winegrowing background, the “diversity of tasks” and the opportunity to create something new each year appealed to Lalauze.

#### ON SUSTAINABILITY + BIODIVERSITY IN OCCITANIE

Château de Martinolles is farmed sustainably, with a certification from Terra Vitis, a wholly interesting concept with influence in six major wine regions in France. Of their mission they state, “Humankind and its environment are at the heart of the Terra Vitis project. The protection of natural resources is one of the major stakes today, but not the only one. The health of the estate manager and that of their employees, neighbours and consumers is just as important to Terra Vitis.” This holistic approach was echoed by Lalauze in our conversation as he told me that he has to “take the vineyard globally” in a culture of organic and even biodynamic influences. “It’s a patient job,” he said, and one that is a big change in Occitanie. However he is not alone. In Limoux there is a gathering of around ten other vigneron, allowing for “a lot of exchange” in terms of the way they look at the farm, “not just at production but also the people”.



It became apparent during my conversation with Lalauze, that he has a passion for biodiversity in the soil of his vineyards, which he constantly works to increase. The use of gentle machines to “kill the weeds without shocking the vines” is on the uptick as he adds to the acreage receiving such treatment each year. He plants his vineyards with three to five varietals that don’t compete directly for soil space – those with varied root systems, those that reach for different levels in the earth (top to deep, and those that reach wide). He’s working on the issue of lack of water (when applicable) by utilizing mulch.

One of the most exciting things about Lalauze’s vineyards is the intense soil biome that he’s constantly cultivating, the living organic matter that rules the roost under the visible vines. He says that “nitrogen created by chemistry was easy, but the microorganisms aren’t able to work anymore and now we have to do it all again”. So instead of using synthetic fertilizers, Lalauze cultivates plants that trap nitrogen in the air and deposit it back into the soil. Mycorrhizal Fungi increases the presence of microorganisms that are suitable to the soil – creating a natural balance in the vineyard that depends less and less on fighting back nature with harshness and synthetics.

That term, Mycorrhizal Fungi, is very important to Lalauze; he created a diagram to explain how this underground process works. I found the following explanation from the New York Botanical Garden, “Mycorrhizae are symbiotic relationships that form between fungi and plants. The fungi colonize the root system of a host plant, providing increased water and nutrient absorption capabilities while the plant provides the fungus with carbohydrates formed from photosynthesis.” Basically, these create a link between the soil and vine benefiting the exchange of nutrients. When the soil is over-processed or treated with chemicals, these die out or lose their working power – something Lalauze authentically wants to avoid. He leans heavily on preventative rather than curative methods when it comes to disease, and exhibits confidence that Limoux is the perfect place to showcase the capability of a healthy vineyard, “Our Languedoc climate is conducive to organic farming because it is dry and windy which decreases the pressure of diseases like powdery mildew.”

#### ON SPARKING WINE IN OCCITANIE

The story goes that first sparkling wines were invented at Saint Hilaire Abbey (in Limoux) in 1544 – setting the stage for the show-stealing Champenois that people world wide associate with bubbles in their wine. Lalauze is a specialist when it comes to sparkling wine, in charge of all sparkling wines at Domaines Paul Mas, which are produced exclusively at Château Martinolles. He says that he “learned from the sparkling wines how to make still wines” because one must “be precise when making sparkling” wines. But in the cellar, he says, they are the most interesting.

A few examples from Lalauze’s portfolio:

Crémant de Limoux Brut, AOP Limoux: 60% Chardonnay, 20% Chenin Blanc, 10% Pinot Noir, 10% Mauzac. Aged 18-24 months before disgorgement, rich and acidic. What is crémant? Translated as creamy, in the wine world this is a sparkling wine where the second stage of fermentation (to be thanked for the bubbles) happens in the bottle. Made similarly to Champagne, but termed crémant because it is made outside of Champagne. In several wine regions throughout France, one will find the regional crémant, bubbled similarly but with slightly different requirements. (NV, retail around \$16)

Crémant de Limoux Brut Rosé, AOP Limoux: 70% Chardonnay, 20% Chenin, 10% Pinot Noir. Made in the style mentioned about but with a beautiful rosé shade. (NV, retail around \$16)



Blanquette de Limoux Méthode Ancestrale, AOP Limoux: 100% Mauzac, a regional grape with notes of fresh cut grass and apple cider. I find this to be particularly delicious and I've featured this wine here. (And other Blanquettes de Limoux here and here.) Méthode Ancestrale is an ancient process employed to create bubbly wines by bottling the wine before the first fermentation has finished. This creates a release of carbon dioxide in the bottle as the fermentation rolls on. (NV, retail around \$16)

Brut Blanc de Blancs, IGP Vin de France: 100% Chardonnay made in the same method as the crémant, but because it is not made under the Crémant de Limoux standards, it is called a mousseux, or sparkling wine. In this case it is the sourcing of grapes outside of Limoux, from elsewhere in the Languedoc, that prevent the stamp of the Crémant de Limoux label. (NV, retail around \$16)



## ON THE REAL MESSAGE IN OCCITANIE

Notice two sub-themes, both significant in Occitanie. The first is the scope of styles: local tradition (the Blanquette, with native grape and the historical méthode ancestrale) / regional, yet French (the crémants, made in a French style with regional flair) / open and stylized (the flexible, international blanc de blanc).

The second is the price: all high-quality, primarily AOP wines priced under \$20 – for a carefully made bubbly by a respected domaine with sustainable standards. Those two things: scope and price attractiveness/value (and yes, they are available in the US) ring through every conversation I have about Occitanie.



## ON THE PLACE THAT HAS IT ALL

I asked Lalauze to tell me what it's like, in his words, around his vineyards. He noted the Mediterranean climate – those hot days and cool nights. Lots of acidity in Limoux wines, with vines at around 300 meters elevation. There are hills, trees and streams. A diverse terroir of garrigue to oak forest. When hiking the vegetation will change, new environments will emerge. The mountains, Mount Alaric and the Montagne Noire range...these are the things he pointed out. No mention of monuments or ramparts, of museums or shopping. No mention of restaurants or hotels or universities... all of that is there, for sure, but a winemaker like Lalauze keeps his eyes on the vines, the land and terroir and “accepts the challenge” of being part of the new face of Occitanie.

# REVIEW: JEAN-CLAUDE MAS'S 'CÔTÉ MAS' CRÉMANT DE LIMOUX BRUT

Edward Deitch



I have no doubt that someone has calculated how much sparkling wine will be consumed on Valentine's Day, but let's just round things off and say that it will be an ocean of bubbly. I can't think of a wine-growing country or region that doesn't produce sparkling wine, and that's the point: The choices are almost infinite and the prices are as expensive or as modest as you want them to be.

With that in mind, let's remind ourselves that there is really good bubbly out there for not much money at all. Of course, there is always Champagne. But there is also everything else, and these days, "everything else" can be amazingly good. The more you learn about France's "other" sparkling wines, the more you realize how satisfying they can be.

One of them is **Jean-Claude Mas's "Côté Mas" Crémant de Limoux Brut** from Languedoc in southwest France. This delicious and refreshing estate-bottled sparkler, or crémant, is from St. Hilaire in the Limoux appellation, where sparkling wine production predates that of Champagne. They've been at it since 1531, and with a mere 486 years of experience, you would expect them to churn out something quite drinkable. They do, and more, and for all of \$15.

The blend is dominated by Chardonnay, along with Chenin Blanc, Pinot Noir, and Mauzac, the region's indigenous variety. The overall impression is bright and uplifting, with fine bubbles, lemon-lime, subtle yeast and floral notes, and minerals on the long finish. The wine over-delivers and is a great way to start of your Valentine's evening – or just about any evening.

There are all manner of crémants out there, from Crémant de Limoux to Crémant d'Alsace, Crémant de Bourgogne to Crémant de Bordeaux. You'll find many, if not most, under \$20. Best of all, they will expand your horizons when it comes to sparkling wine.

# FOOD & WINE

July 6, 2017  
Circulation: 6,350,000

## All the Bottles You Need For Your Summer House (Or Someone Else's)

Carey Jones



Here are our picks for the best wines, spirits, and more.

If I could while away the entire summer on the back porch of a seaside cottage, sipping rosé and watching the waves crash... well, I'd want for nothing else. Of course, not many of us are jetting off for a three-month vacation at our own quaint beachfront home. But whether you're headed to your summer rental, in need of a gift for your host at someone else's, or just want to recreate that easy-breezy drinking vibe wherever you are in the world — you need a few great bottles. Here are our picks for the best wines, spirits, and more.

### Bubbles!

Champagne is wonderful, but there is so much more out there in the world of bubbles. So if you're looking to buy a few cases, whether you want to stock up for the summer or you're hosting a sabering party, you might want to look for some of these bottles.

Summer is my season of cava. Dibon Cava Brut Reserve is rich and toasty with a ton of character; Anna de Codorníu Blanc de Blanc is another winner, made with 100% Chardonnay — common in French sparkling wines but quite unusual for Spain. Their rosé sparkler, made with a 70-30% blend of Pinot Noir and Chardonnay, is just as tasty.

And there are so many excellent French sparkling wines that aren't Champagne. Here's a vocab lesson: When you see Crémant, it signifies a sparkling wine made with the same in-bottle secondary fermentation method as Champagne. Crémant de Limoux is a Crémant from the region of Limoux; Crémant d'Alsace, bubbles from Alsace; not too hard, right?

Cote Mas Crémant de Limoux Brut is widely available and very respectable; from that region, I'm also a fan of Gérard Bertrand's "Thomas Jefferson" sparkling wines. Other favorites: the snappy Val de Mer Crémant de Bourgogne; the citrusy, tangy Clotilde Davenne Crémant de Bourgogne "Extra Brut"; the floral, friendly Crémant d'Alsace from Koenig; the super-tart, super-mineral Vouvray Brut, Vignoble Brisebarre; and for a serious value (just \$8!), perfect for nonstop sabering or sparkling-wine cocktails, Delacroix Blanc de Blanc Brut.



April 5, 2017  
Circulation: 1,000

## Social Post | Jill Barth

“Jean Claude Mas is often described as a pioneer from the New Languedoc, belonging to the New wave of French wines, one of those on a mission to give Languedoc his former glory back in a region where wine production goes back to more than 2000 years.”



59 likes

9w

jillbarth "Jean-Claude Mas is often described as a pioneer from the New Languedoc, belonging to the New wave of French wines, one of those on a mission to give Languedoc his former glory back in a region where wine production goes back to more than 2000 years." #côtémas

#languedoc

#methodeancestrale

#bubbles

#madeinfranceFR #southoffrance

#wine #vin #vino #wein

3stringswine I haven't tried wine with that method before! How does it compare with other sparkling wine methods?

jillbarth @3stringswine you'll hear it currently with the "pet-nat" wines, but in actuality it is the old-fashioned method, bottling the wine in advance so

♥ Add a comment...



## CULTURE & CHARACTER: COTE MAS

Abigail Piroeff



France's oldest winemaking region, Languedoc, is re-emerging as the new go to spot for high quality, high-value wines, thanks to the efforts of fourth generation vintner, Jean-Claude Mas. Jean-Claude is a pioneer of what some are calling the "new Languedoc" movement, but also owner of Cote Mas, a restaurant that is all about a true passion for wine, its culture, its character, the charm of Chateau Paul Mas. Known as the Ambassador of "Rural Luxury", Jean Claude invites lovers of wine, great food, and beautiful landscapes to his tables.

Located in the heart of Domaine Paul Mas, covering 150 hectares of vineyards, scrubland, olive and truffle oaks, Cote Mas offers a gourmet and educational stop where visitors can enjoy moments of rare quality. The restaurant works exclusively with seasonal produce, mostly organic and locally sourced to create an innovative and authentic cuisine filled with local meats, fish, and vegetables. Serving ten unique dishes and wines everyday along with daily blackboard lunch specials, we strongly advice you to make a reservation!



March 23, 2017  
Circulation: 1,000

## Paul Mas lets the sunshine in.

John Foy



This area in southern France is ringed by beaches along the Mediterranean Sea. At noon, people sit at umbrella-festooned cafes sipping the refreshing sparkling wines of Limoux and drink rose with grilled rouget, saint pierre and bowls of moules served with pommes frites.

I'm picturing the fields of lavender where the purplish flower tips shimmer in the hot sunshine, and groves of olive trees filled with fruit that will be crushed and liquefied into a thick, savory oil.

I see the hillside vineyards, lined in perfect rows, with medieval stone towns called "bastides" sitting at the top. And farther inland are the mountains with gorges, forceful rivers, ancient bridges, dotted with sheep and goat farms providing meat seasoned with rosemary for terrace-seated diners. And, as the cool evening mountain air flows towards the beachside cafes, plates of tangy and creamy cheeses are paired with the red and white wines of the Languedoc.

Along the Mediterranean coast and in Languedoc hills, are the vineyards and wines of 52-year-old Jean-Claude Mas. Cosmopolitan from a life of promoting food and wine while residing in London, Miami, Paris and Bordeaux—and a three-year stint in his 20s on the race car circuit—Mas was in his element as he presented a selection of his wines at a Manhattan bistro on a sun-drenched autumn day.

In 1531, Benedictine monks at Languedoc's Saint-Hilaire abbey, in the village of Limoux, recorded making sparkling wine. This was 137 years before the 22-year-old Benedictine monk Dom Perignon arrived at the Abbey of Hautvillers in the Champagne region, where poorly made still wine was the fare.

Ironically, it is Dom Perignon who is world renowned for the Champagne bearing his name, while the sparkling wine, Saint-Hilaire, is known only to wine geeks.



But you don't have to be a wine geek to appreciate the nonvintage Cote Mas Cremant de Limoux Rose. Its blend of 70 percent chardonnay, 20 percent chenin blanc and 10 percent pinot noir creates an eye-catching orange tint, and a very pleasing mild cherry aroma and flavor. Soft bubbles with mild acidity delivers balance, and the 90 percent white grapes leave a delightful citrus-like taste in the off-dry finish. It's the perfect good-value sparkling wine aperitif. 88 points. Retail pricing has a wide range from \$13 to \$18.

Jean-Claude took the reins of his family's wine business, Domaines Paul Mas, in 2000. It was built on the foundation of Chateau Paul Mas, named for his father who was the first winemaker in his family. Today there are 12 estates in the portfolio spread across the Languedoc; some are fully organic, or biodynamic farmed, while others are in the transition stage. And Mas is experimenting with making and marketing non-sulphite wines, too.

The 2015 Chateau Paul Mas Belluguet captured the vintage's sunshine in its rich fruit aroma and flavor. Made from a blend of vermentino, roussanne, grenache and viognier, it has intense floral, vanilla and tropical fruit characteristics that these grapes develop in the sunny Languedoc climate. This full-bodied wine demands a chilled summer dish of Israeli couscous, diced cucumber, cubed poached or grilled salmon, fragmented basil, cherry tomatoes halved, and nicoise olives dressed in a lemon-y vinaigrette. The wine receives 89 points (you rate the dish). Expect to pay about \$20.

I like Mourvedre (more-VAY-dra). This dark, intensely aromatic- and-flavored grape grows in Spain, South Africa, Australia, and California. But I gravitate to its version in the Languedoc and Roussillon appellations. In this area, it has a deep mulberry, blackberry color, black fruit and herbal aromas and flavors, along with a red-meat taste ranging from beef to squab pigeon. The 2014 Chateau Paul Mas Clos de Savignac was spot on.

In the Clos de Savignac, a seven-acre hillside vineyard six miles from the Mediterranean Sea, mourvedre grows alongside plots of syrah and grenache. The trio are blended, with mourvedre being half, syrah 30 percent and grenache 20 percent. The combination gives the 2014 Clos de Savignac a black-cherry

color, and aromas marked by syrah's black-pepper spice and mourvedre's blackberry trait with a bouquet of rosemary, thyme and sage.

The 2014 Chateau Paul Mas Clos de Savignac's full body, with delicious blackberry, black pepper and roast beef and lamb flavors were supported with integrated tannins and palate cleansing acidity. It will be stunning with grilled lamb chops or steaks served with rosemary-scented roasted potatoes. 94 points. Expect to pay a very reasonable \$20 to \$23.



Slightly lighter on the palate but packing a punch is the 2014 Chateau Paul Mas Clos des Mures. It's syrah driven with 10 percent grenache and 5 percent mourvedre. If its pronounced black-pepper, blackberry, rosemary and oregano scents were transformed into sound, it would be a Latin brass band. "Mures," which means blackberry in French, is front-and-center on the palate. Sliding behind it is a seasoning of black pepper and rosemary flavors that give the 2014 Clos des Mures a powerful impact for a medium-body wine. Its mineral, stony backbone backs up the rich fruit providing balance and length. Try this excellent wine with barbecued chicken legs, or grilled pork chops marinated in Korean black-bean paste with garlic, soy and rice wine. 92 points. Expect to pay a very reasonable \$16 to \$20.

This tasting lifted winter's veil, if only for an afternoon. Perhaps Domaines Paul Mas can do the same for you, too.

## Chinese Red-Cooked Chicken Thighs

Adapted from "Miss Vickie's Big Book of Pressure Cooker Recipes," by Vickie Smith

- ¼ cup sherry**
- ¼ cup soy sauce**
- Rind of 1 orange, cut into strips**
- Juice of 1 orange**
- 3 tablespoons granulated sugar**
- 1 (2-inch) piece ginger, peeled and cut into ¼-inch slices**
- 2 (3-inch) cinnamon sticks**
- 1 teaspoon fennel seeds, crushed**
- ½ teaspoon red pepper flakes**
- ¼ teaspoon ground cloves**
- 8 skinless chicken thighs**
- ½ cup water**

1. Combine the sherry, soy sauce, orange rind, orange juice, sugar, ginger, cinnamon

sticks, fennel seeds, red pepper flakes and cloves in the pressure cooker and bring to a boil over high heat. Reduce the heat and simmer, uncovered, for about 10 minutes. Add the chicken thighs and water, stirring to mix.

2. Lock the lid in place. Bring to full pressure (15 pounds per square inch) over high heat; immediately reduce the heat to the lowest possible setting to stabilize and maintain that pressure (if using an electric stove, move pot to another element set on medium-low). Cook for 6 minutes. Remove from the heat and allow the pot to depressurize itself; this may take 15 minutes or more. Discard the cinnamon sticks and orange

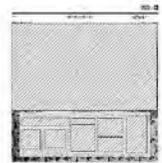
rind. Serve over rice.

Per serving: 341 calories; 14 g fat; 4 g saturated fat; 224 mg cholesterol; 41 g protein; 10 g carbohydrate; 5 g sugar; 1 g fiber; 1,025 mg sodium; 46 mg calcium

**Yield: 4 servings**

## Wine Pairing

This Asian dish with soy, ginger, cloves and other exotic spices needs a white wine with equally exotic flavors: Turn to Southwest France for the 2013 Château [Paul Mas](#) "Bellugette" white blend of vermentino, roussanne, grenache and viognier: intense aromas and flavors of tropical fruits including mango, papaya and pineapples; \$20.



# ACCENT ON

# Rosé

*photos by John Curley*



Our prestigious San Francisco panel tasted 11 rosés blind, playing a guessing game of regions and varietals. Left to right: Meridith May, Publisher/Editorial Director for *The Tasting Panel*; Chris Thomas, Sommelier at Michael Mina; Ousi Li, Wine Specialist at Flatiron Wine & Spirits; Jordan Abraham, Sommelier at Mourad; Michael Ploetz; Wine Consultant Jerry Cooper; Ceri Smith, Owner/Manager at Biondivino Wine Boutique; Mark Guillaudeu, Sommelier at Roka Akor; and Justin Chin, Beverage Director at Ju-Ni.

A ROSE IS A  
ROSE IS A ROSE,  
BUT ROSÉ WINE  
IS DISTINCTIVE:  
IN AROMA,  
TEXTURE AND  
TASTE PROFILE.  
OUR BLIND WINE  
SPEED TASTING  
AT FINN TOWN IN  
SAN FRANCISCO  
PROVES IT SO



The most surprising occurrence at *The Tasting Panel's* Blind Rosé Wine Speed Tasting was the diversity in style and flavor in these wines—not to mention the hues of pinks, orange, amber and salmon that brightened our glasses. And once the 11 wines were revealed to our group of San Francisco buyers, the unexpected array of regions, global and domestic, was equally as stunning.

The rosé phenomenon is apparently here to stay. Rosé is un-trending itself as a passing fad and is becoming a mainstay category of our vinous experience. We've never had a faster response to our familiar *Speed Tasting* concept than this one from wine companies seeking to participate with their myriad rosé offerings, and we filled our quota of wines to taste in a matter of days.

Our host restaurant was Finn Town Tavern, and our tasting was guided by industry insider Michael Ploetz. (See more on Michael on page 114.)

Here are the Reveals, in the order tasted, and comments by some of our astute wine buying panelists:



## ROSÉ REVEAL NUMBER FOUR

CÔTÉ MAS 2016 ROSÉ AURORE, LANGUEDOC, FRANCE (\$11)  
50% Grenache, 30% Cinsault, 20% Syrah

Producer Jean-Claude Mas is the fourth-generation vintner to follow his family's Languedoc winemaking tradition, taking the helm of centuries-old Domaines Paul Mas in 2000. With its candied watermelon nose, clean palate of dried rose petals, spearmint, slate and lime, the blend of Grenache, Cinsault and Syrah exhibited an Old World sense that most of the wine buyers picked up. And it's an easy drinker at 12.5% ABV.



As with all five marques of rosé that Domaines Paul Mas produces, the grapes for this wine come from 12 family-owned estate and contracted vineyards. All of them are managed using principles of sustainability and biodynamics. Jean-Claude Mas also believes in using no sulfites during pickup and vinification, only small amounts during the actual bottling.

In addition to four brands of still rosé, they produce an outstanding Crémant de Limoux Rosé Brut St. Hilaire which is made using the *méthode traditionnelle* with one year of *sur pointe* aging in the bottle.

"This is my favorite wine of the tasting," exclaimed Michael Ploetz. "It's delicate and feminine with white flowers, rose petals and subtle melon and strawberry with a slight dry grip on the finish."

Mark Guillaudeu, Sommelier at Roka Akor, admired notes of nectarine, red apple and a minerally freshness. He correctly guessed the wine to be from the South of France.

ESPRIT DU VIN

## 50 Under \$25: Some of the Best Rose Wines to Try This Summer

Amy Glynn



Memorial Day has come and gone. It's summer, and that means it is time to bust out the pink wine.

Things to know about rosé wines:

1) Pink wines can be almost colorless or look like liquefied watermelon Jolly Ranchers, or anything in between. The color of the wine and the intensity of the flavor are sometimes correlated but by no means always, so don't assume color equals flavor.

2) The wines on this list come from all over the world and a couple dozen different varietals. Thus, they are listed alphabetically, not ranked. There are very intense rosés and very light, whispery ones, very traditional ones and some oddballs-in other words, something for everyone. None of them should tax your wallet to the tune of more than \$25, and some are quite a bit less. This is often an indication of more overlooked regions or unconventional varietals, not quality. Everything here has been tasted and vetted. You're welcome!

3) Rosé wine can be made from any red, black, purple or at all tinted grape. A couple of the wines on this list are technically "ramato" or orange wines, which are lightly tinted grapes fermented on the skins.

4) What rosé wines should not be: Snooty, fussy, difficult, impenetrable, or confusing.

5) Rosé are almost always stellar and versatile food wines, but they also stand alone beautifully, especially on a warm afternoon. They are refreshing and pleasant and will weigh you down (for those of us who don't enjoy the "liquid loaf of bread" effect of beer, this can be a welcome change of pace for your taste buds and your waistband). The south of France is usually considered the Promised Land for pink wines- but they say "summer evening get together" in any language.

### **Arrogant Frog (Languedoc, France) \$10**

I say it a lot and I'm just going to say it again: French wine can take itself kind of seriously. Not this guy. From the Mediterranean coast, Rosé Ground Zero, this is a 100% Syrah made in the sometimes-abused "saignée" method, meaning free-running juice is "bled" off a batch of juice in contact with the skins. Many California White Zinfandels were made this way in the 1980s and it didn't always produce awesome results, but this stuff is delicious. Intense cherry-pink color. Complex with cherries and floral aromatics and strong minerality; somewhat candied character with a long finish. This is a great wine to enjoy on its own; its ideal pairing might be a porch swing or a large shade tree and a hot afternoon (it's the kind of wine I like to keep chilling in the shade while I'm gardening, and at this price you really don't need more of an occasion than that). You'll also find it goes nicely with charcuterie, and pasta.

### **Cote Mas Rose Sud De France Aurore (Languedoc, France) \$11**

A blend of Grenache, Cinsault and Syrah (destemmed and vinified separately in coated cement vats, then blended before bottling), this expressive wine is pale salmon-tinted in the glass; the nose is not pale, it's complex and quite fruity. Cherry and strawberry jam notes kind of jump out of the glass at you. It's smooth, well-balanced and richer than its pale hue would lead you to believe. On the palate, ripe red fruits dominate, but are tempered by the chalky minerality that lets you know the stuff came from the limestone soils of the south of France. Like almost all pink wines, this will pair with an extremely wide range of foods, but I'd probably be inclined to serve it with light, hot-weather-friendly dishes like salads (poultry would like it, too). Festive, friendly, unfussy, and screw-capped, reminding you that it would be happy to follow you to the beach or hang out in the panier of your bike on the way to the park.



July 14, 2017  
Circulation: 5,000

## Rose All Day with Domaines Paul Mas

Debbie Gioquindo



The Languedoc region is home to a variety of soil types and variety of grapes which makes it a great region to produce Rose wine both still and sparkling. It is also home to Limoux which is known as the birthplace for sparkling wine in France dating back to 1554. Who to make better wines from this region but Jean-Claude Mas who created Domaine Paul Mas in 2000 after being left 35 hectares of vineyards from his father Paul Mas.

Jean-Claud is a fourth generation grape grower and first generation winemaker. He believes luxury doesn't always equate to quality. He says "We are all about quality, which is, by its nature luxurious." His wines are the result of his mission to inspire real emotions.



Cote Mas Rose Aurore 2016 is a Rose blend of 50% Grenache, 30% Cinsault, and 20% Syrah. The wine had a very right floral aromas coming from the glass along with honeysuckle and liliac. In the glass were flavors of red raspberry, apricot, peach, pomello. This was a really nice wine and my 22 year old daughter really like it as well. Always nice when I can share the wine with her and get her opinion. I love the label on

this wine and the Arrogant Frog! This wine comes in liter bottle so you are getting more and the price SRP is \$10.99. A definite wine to bring to the summer BBQ.



Arrogant Frog Rose 2016. I love the name of this wine, the label and what's in the bottle. This is 100% Syrah. Jean Claude Mas says "Arrogant Frog is a play on words, but still seriously good wine for a not-serious price." Floral notes with strawberry lead the way to cherry, strawberry some minerality where the wine dances on the palate and a bit of spice that pops up on the finish and then disappears. Kind of what an arrogant frog would do. The SRP is \$9.99. I paired this with a spicy hot dog. What you have to do when your home alone and need to go grocery shopping.



Cote Mas Cremant de Limoux Rose NV this is a great value sparkling wine made with 70% Chardonnay, 20% Chenin Blanc and 10% Pinot Noir. Nice soft mouth feel leads to strawberries, raspberries hint of citrus and stone fruit. I took this to the beach and had a picnic with shrimp burrito. Nice pairing! SRP \$15.99

I wouldn't hesitate picking up any of these wines. They are affordable, delicious and food friendly.

# Always Ravenous

ADVENTURES IN FOOD & WINE

July 13, 2017  
Circulation: 5,000

## ROSÉ PAIRED WITH CHAR-GRILLED TUNA SALAD WITH TOASTED CORN VINAIGRETTE



It's summer and rosé is an easy go to wine for pairing with the foods of the season. When I reach for a bottle of rosé, images of the south of France come to mind. Rosé is like liquid sunshine in a bottle. Foods that I pair with rosé are also reminiscent of the south of France and Mediterranean cuisine; salads, seafood, fresh vegetables, and herbs. This char-grilled tuna salad with toasted corn vinaigrette has all the ingredients that make for the perfect pairing with a dry crisp rosé.



Last month Tina Morey founder of #winestudio guided an eager group of wine students through her 3rd annual rosé program. We started with rosés from Domaine Paul Mas located in the Languedoc region of the South of France. Then revisited Arinzano in Spain and tasted their rosé of Tempranillo and finished with two rosés from California; Bonterra in Mendocino and Conn Creek in Napa Valley.

## Tasting Notes

Côte Mas Cremant de Limoux Rosé, NV, Languedoc, AOP Crémant de Limoux  
70% Chardonnay, 20% Chenin Blanc, 10% Pinot Noir – 12% ABV – \$15.99 SRP  
Light salmon in color with beautiful delicate bubbles. Floral and stone fruit nose with nice citrus notes and a soft mouth feel on the palate.

2016 Côte Mas Rosé Aurore, Languedoc, IGP Languedoc  
50% Grenache, 30% Cinsault, 20 % Syrah – 13% ABV – \$10.99 (1 liter bottle) SRP  
Light salmon in color with a clean raspberry nose. On the palate nice balanced acidity with strawberry fruit.

2016 Arrogant Frog Rosé, Languedoc Pays d'Oc (IGP)  
100% Syrah – 13%ABV – \$9.99 SRP  
Light salmon in color with cherry aromas, nice balanced acidity on the palate with hints of cherry.

2016 Hacienda de Arinzano Rosé, 3 Riberas, Spain  
100% Tempranillo – 14% ABV – \$19.99 SRP  
Bright pale pink in color with floral and red fruit aromas. Nice round mouth feel with a lingering finish.

2016 Bonterra Rosé, Mendocino County, California  
74% Grenache with Sangiovese and Nebbiolo – 13% ABV – \$16.00 SRP  
Light pink salmon in color with a nice strawberry nose. Bright acidity with stone fruit and lime on the palate.

2016 Conn Creek Rosé, Antica Vineyard, Atlas Peak, Napa Valley  
100% Malbec – 12.5% ABV – \$24.00 SRP  
Light pink salmon in color. Medium acidity and body with hints of plum on the palate.

All these rosés were refreshing with the summer heat, food friendly, and a great value!

# OKIEWINEGIRL

A Wine Drinker Rambling about Wine

June 15, 2017  
Circulation: 5,000

## Kicking off a Month of Rose for #Winestudio: Domaines Paul Mas

Program note: I started this post last week with the intention of publishing ASAP because of the timeliness of the subject, however, reality often eclipses intention. June is #Winestudio's annual month of Rosé, so technically I'm still on time!



June 10th was National Rosé Day so it's only natural #Winestudio's June program feature Rosé. To kick off a month of Rosé education, the first week featured a portfolio of wines from Domaines Paul Mas with vigneron, Jean-Claude Mas, as guide. In 2000, Jean-Claude left a career in motorsports to restructure his family's declining vineyard estate into a viable winemaking business. He has worked hard to cultivate a wine style focused on a philosophy of "the simple pleasures of life" and has built a wine empire in France's Languedoc region with their wine exported to 61 countries.

"Luxe Rural sums up our culture and philosophy. With the greatest respect for our rural roots, we aim for perfection. Our wines are the result of our mission to inspire real emotions." ~ Vigneron Jean-Claude Mas

With the philosophy of Luxe Rural in mind, we tasted through three different rosés; two still wines and a sparkler. *Now is when the education part of #Winestudio kicks in – I had to revisit the meaning 'free run juice' which led me to an inner dialogue about my lack of formal wine certification/qualifications and how basically the fact is I'm only a wine drinker. I run on intelligence guided by experience. What am I saying? The following is focused more on the specs of these wines than the taste so it might be drier than usual. Although, the taste was a very pleasant experience and is further changing my views of Rosé.*

To get the party started, we popped a sparkler:

**Côte Mas Crémant de Limoux Rosé Brut NV St. Hilaire Languedoc (\$16)**

- 70% Chardonnay, 20% Chenin Blanc, 10% Pinot Noir (Personally, in my palate's opinion, chardonnay is more pleasant when she brings friends along to temper her buttery personality.)
- Production is by Methode Traditionelle – *Primary fermentation is in stainless steel vats with a blend of sugar and yeast, "Liqueur de Tirage" added before bottling. The bottles are placed upside down to gather the lees in the neck and aged a year. The bottlenecks are then frozen to trap the lees in an ice plug which is easily removed. The bottles are re-sealed and aged a second year.*
- Limoux is often cited as the oldest sparkling wine region in France.
- Don't you think sparklers make excellent introductions to the world of Rosé?



**Côte Mas Rosé Aurore 2016 Sud de France (\$11)**

- The grapes are de-stemmed and the varieties: Grenache, Cinsault, Syrah – are vinified separately.
- The Cote Mas Rose Aurore is made with only free run juice. *Free run juice is the juice pressed out from the sheer weight of the grapes stacked on top of each other into the winepress. This juice is treasured for it's characteristics of purity, freshness and clarity of flavor. Wines made from free run juice are bottled under a separate label and often at a higher price point.*
- The Aurore ferments for 3 weeks at 17°C in stainless steel and then aged on its lees in new cement vats with regular pump-overs. *Pump-over – a technique used to increase optimal extraction of color and flavors. Also known as remontage, the wine is pumped up from the bottom of the tank and splashed over the top of the fermenting grape skins, seeds and stems; the purpose is to submerge the skins so that carbon dioxide is pushed to the surface of the must and released.*
- This free run juice is widely available at the astronomical price \$11.



**Arrogant Frog Rose 2016 Languedoc (\$10)**

- 100% Syrah and nicknamed 'Lily Pad Pink'
- The Arrogant Frog has become the mascot of Domaines Paul Mas Estate wines.
- It had a rich body and weight to it with lovely strawberries. (That's all I'll say.)
- Protected by a pine forest, the vines grow in a gravel, clay and limestone soil wrapped in a Mediterranean climate.

The Arrogant Frog was the only wine I had time to plan a proper menu pairing so I decided to try my hand at homemade street tacos. The spices paired really well! The Frog was my favorite of the three.



There is so much more I could share with you about these luxe Roses besides them being simply affordable but I think I've already loaded you down with enough information. Plus my goal isn't to cause your eyes to glaze over! I'll leave you with this: Domaines Paul Mas makes a lovely range of rosés. Let me know if you try one! Adieu.



## Three Beautiful Rosé To Fit Any Budget

Anatoli Levine

Can I give you a small piece of wine advice? I promise it will be short and simple. Here it goes: if you are looking for an excellent value wine, look for the wines of Domaines Paul Mas from France. That's it. End of the advice. And I can pretty much finish the post right here as this was my main point for today.



I discovered the wines of Paul Mas 4-5 years ago, and ever since, they were my perennial favorites. Red, White, Rosé, Sparkling – I tried many of the wines (here are a few links – reds, sparkling) and they always delivered – at a great QPR, whether you are buying them at a store or at a restaurant. “Affordable luxury” is a perfect definition for Paul Mas wines, as these wines deliver a great value – without the need to rob the bank or borrow from 401k.

The story of Domaines Paul Mas started in 1892 in the small town of Pézenas in Languedoc (Pézenas's fame is usually associated with the famous French playwright Molière). The modern part of the history of Domaines Paul Mas, however, is associated with Jean-Claude Mas, who fell in love with winemaking at the age of 3 (yep, and if you want the whole story, you can read it here). Jean-Claude Mas is often credited as a pioneer who is working hard to change the winemaking in Languedoc from the focus on the quantity to the focus on the quality, to bring Languedoc to the old glory of 2000 years of winemaking.

The wines I want to talk about today are happened to be all ... Rosé. I don't know if this is an effect of summer, but it seems that the pages of this blog are lately nicely colored in pink. Nevertheless, the wines below are well worthy of your attention and deliver a great value which is really hard to beat. Here we go:



**2016 Paul Mas Rosé Aurore Pays d'Oc** (13% ABV, \$8, 1L, 30% Cinsault, 20% Syrah, 50% Grenache Noir)

C: beautiful pale pink, light salmon

N: touch of fresh strawberries, gentle, medium intensity.

P: strawberries all the way, perfect balance, nice, refreshing, clean.

V: 8, outstanding, just perfect.

**2016 Arrogant Frog Rosé Lily Pad Pink Pays d'Oc** (13% ABV, \$8, 100% Syrah)

C: bright pink, intense but without getting into reddish hues

N: strawberries, medium intensity.

P: strawberries with touch of lime, good acidity, good balance.

V: 7+, perfect everyday Rosé

**NV Côté Mas Rosé Brut Crémant de Limoux** (12% ABV, \$15, 70% Chardonnay, 20% Chenin Blanc, 10% Pinot Noir)

C: beautiful bright pink

N: toasted bread notes, crisp, fresh

P: fresh, clean, lemon, tart strawberries

V: 8, outstanding Rosé sparkling, will compete with any Champagne

b|N

August 8, 2017  
Circulation: 5,000

## The Hedonistic Taster | № 24 | Domaines Paul Mas | Languedoc, FR.

L.M. Archer



“Wine should not be regarded simply as a beverage, but as an art of living, a pleasure.” – Henri Jayar

Welcome to The Hedonistic Taster, a binNotes | redThread™ trade sampling of gorgeous, small-lot artisan pours in an intimate tasting format.

The title derives from the term ‘hedonistic tasting,’ coined by legendary Burgundian vigneron Henri Jayar.

Santé!

Today’s Tasting:

Domaines Paul Mas | Languedoc, FR.



“Luxe Rural” – An appreciation for the simple things in life.

This summer, fourth generation vine grower and first generation wine maker Jean-Claude Mas unleashed a trio of his “luxe rural” rosé wines as part of a “Rosé en Mas” virtual tasting for #wineStudio, an online wine community to which I belong.

I wanted to share my tasting notes from the event with you for a few reasons.

Firstly, the wines of Domaines Paul Mas provide exceptional value. They also evince enough character and coloratura for any meal, occasion, or season.

Additionally, as a student of Burgundy, I also find that the wines of Domaines Paul Mas provide an unparalleled example of that very French concept of terroir, or sense of place – in this case a taste through the Languedoc, France’s ‘destination’ wine region for fine rosé. Enjoy!



Wine: Côte Mas Rosé Aurore – Sud de France | Pay d’Oc IGP  
Vintage: 2016  
Alcohol: 13%  
Suggested Retail: \$10.99  
Specs: A blend of 50% Grenache Noir, 30% Cinsault, 20% Syrah

**TASTING NOTES:**

Robe: Clear salmon robe.  
Nose: Strawberry, nectarine, Jolly Roger watermelon candy.  
Palate: Delightfully briney, tart yet fleshy Queen Anne cherry bouche. Medium body, acid, finish.  
Suggested Pairings: The texture, depth and complexity of this wine belies its pricetag. Serve this any time of year with poultry or fish.

Score: 88



Wine: Côte Mas Crémant de Limoux Rosé NV | Jean-Claude Mas à Ste. Hilaire  
Alcohol: 12%  
Suggested Retail: \$15.99  
Specs: 70% Chardonnay, 20% Chenin, 10% Pinot Noir.

**TASTING NOTES:**

Robe: Clear coral robe, vibrant beading, diffuse mousse.  
Nose: Effervescent pamplemousse (grapefruit) aromas.  
Palate: Crisp, clean, bright grapefruit notes carry through to a brilliant finish.  
Suggested Pairings: Did you know that Limoux ranks as France’s oldest sparkling wine regions? For under \$20, this gorgeous-hued crémant accents any brunch, baby or bridal shower.

Score: 87



Wine: Arrogant Frog Rosé | Pay d'Oc | Languedoc  
Vintage: 2016  
Alcohol: 13%  
Suggested Retail: \$9.99  
Specs: 100% Syrah

**TASTING NOTES:**

Robe: Pale rose petal pink robe.

Nose: Resinous cheery blossom.

Palate: Salinous red fruit. Medium body, acid plus, bright finish.

Suggested Pairings: For under \$10, this is your go-to wine for parental gameside hobnobbing or unpretentious poolside, patio and picnic gatherings.

Score: 86

# The Swirling Dervish

July 20, 2017  
Circulation: 5,000

## It's the Last Week of #TDF2017: Pour Some Rosé and Get Ready for the Drama!

Lauren Walsh

On Friday, Stage 19 sends the peloton south, toward the sunny fields of Provence and the birthplace of Nostradamus, famous astrologer and physician. The course route flattens a bit here, giving some relief to the sprinters who've been tortured in the Alps the past few days. Saturday brings a time trial, in which each rider races alone against the clock. Not thrilling, really, but the landscape of Southern France brings other reasons to watch. In my opinion, it's the perfect occasion to pour yourself a glass of refreshing rosé and toast the riders as they speed by.

Provence is world-famous for its pale pink wines; indeed the word rosé itself transports many of us – virtually, at least – to the southern shores of France where the Mediterranean beckons us to slow down, unplug, and enjoy the good life. And while rosé is practically synonymous with the region, there are some kick-ass pink wines made elsewhere: for example, the Languedoc to the west is a treasure trove of high-quality wines that represent great values. Spain makes some amazing rosados, too; wines that run the gamut from simple, Garnacha-based quaffers to sophisticated sippers from Tempranillo. And the good-old U S of A is no slouch in this department either: think Napa Valley and Mendocino.

### Rosé and #WineStudio – A Grand Tradition

I was thrilled to participate in #WineStudio's June program featuring rosé wines from around the globe. If you haven't heard of #WineStudio or its creator, Tina Morey, do please visit the website and learn more: it's a wonderful opportunity to learn about wines directly from the producers in an interactive forum with other wine enthusiasts. Each month we delve into a new region, style, or variety – June's program was all about rosé.

This was my first rosé rodeo with the group and it's easy to see why people love it. Start with the promise of summer and three months of balmy weather to come. Gather together a few wine aficionados and a winemaker or two, and add some delicious bottles of refreshing rosé. Now there's a recipe for unabated joy!

We sampled six bottles in total: three from France; two from California; and one from Spain. Here are my notes on each:

#### FRANCE: Domaines Paul Mas

Driven by a philosophy he calls Luxe Rural, Jean-Claude Mas crafts his wines with an eye toward appreciating life's simple pleasures: that which Nature provides unbidden; things we need to slow down to experience in full. The three wines we tasted fall effortlessly into that category. They're wines for sitting on the back porch in August, listening to the crickets and watching the fireflies. Or for sharing with an old friend as you reminisce about secrets of old. Can you tell I like these wines a lot? Read on for the details.



NV Côte Mas Crémant de Limoux Rosé Brut St. Hilaire (12% abv; \$15.99 SRP)

A blend of 70% Chardonnay, 20% Chenin Blanc, and 10% Pinot Noir, this is a pale pink sparkling wine from Limoux, the birthplace of bubbles in France. It is part of the larger Languedoc region on the southwest Mediterranean coast, just at the base of the Pyrénées Mountains. Made via the same method used to produce Champagne, this wine is a feast for the eyes, nose, and mouth. A stunner!

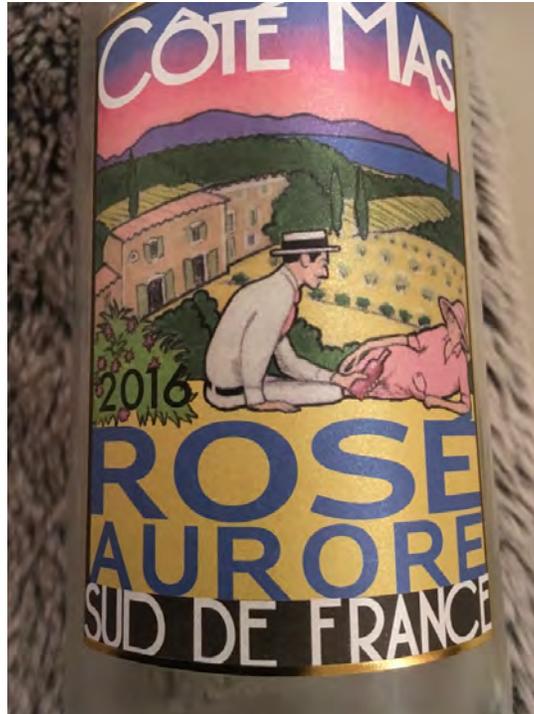
It's pale pink with a fragrant nose of berries and white peaches that gives way to crisp raspberry and lemon-peel on the palate. I can't think of a more enjoyable way to celebrate a holiday – or a Tour de France win – than with a glass of this overachieving rosé sparkler.



2016 Arrogant Frog Rosé (13% abv; \$9.99 SRP)

Made from 100% Syrah, this wine is made via the saignée method, in which free-run juice is drained off from red wine grapes, then vinified like a white wine. Blah, blah, blah. Bottom line? This rosé is just plain delicious. Carrying the IGP Pays d'Oc appellation, Arrogant Frog combines solid winemaking techniques, high-quality grapes, creativity, and some tongue-in-cheek humor to show what wines from this region are all about: simple pleasures.

A deep, pink-red, this wine invites you to cast off your cares, prop up your feet, and enjoy the long days of summer. Beautiful aromas of cherry, blackberry, and thyme will have you dreaming of France; a sip will have you booking your flight.



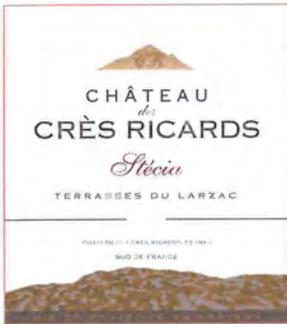
2016 Cote Mas Rosé Aurore (12.5% abv; SRP \$10.99 for one-liter bottle)

A blend of 50% Grenache, 30% Cinsault, and 20% Syrah, this one is for the hedonists who love a deeply-colored, full-bodied, full-on-flirty rosé. Hey, there's a time and a place for the pale pink, pretty-and-proper rosés, and I adore them. But some nights call for a no-holds-barred, get-the-party-started bottle. The Rosé Aurore is that wine. Invite your best girlfriends over for a charcuterie/cheese plate and a couple bottles of this, and see what happens. You might have evolved past making prank phone calls and braiding each other's hair, but you'll feel like you're 15 again – in a good way!

On the nose, there are intense aromas of cherry and strawberry underpinned by a little citrus and herb. A taste reveals round, red fruit kept honest by bright acidity. It's fun in a bottle, plain and simple. Warning: it goes down easily; buy it by the case and you won't be sorry.

# Wine & Spirits

June 2017  
Circulation: 87,776



**93** | Château des Crès Ricards \$19

**2015 Terrasses du Larzac Stécia (Best Buy)**  
Jean-Claude Mas acquired this estate in 2010, 69 rocky, limestone-strewn acres at the base of Mont Baudile, just north of Pézenas. This cuvée, a blend based on syrah with 25 percent grenache and 15 percent carignan, comes across bright and jaunty at first, a fresh, juicy draught of red fruit flavor. While it deepens into an earthy richness, with notes of coffee, smoke and garrigue, it never gives up that freshness. This is the sort of wine that disappears quickly—it's so easy to drink—and yet it has the firmness of structure to age well. *Esprit du Vin, Port Washington, NY*

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April 28, 2017  
Circulation: 230,000

## **Wine Advocate: Domaines Paul Mas**

### **2016 Laforge**

Rating: 88-90  
Price: N/A  
Drink Date: N/A  
Reviewed By: Neal Martin  
Issue Date: 28<sup>th</sup> April 2017

The 2016 Laforge is a blend of 92% Merlot and 8% Cabernet Franc from vines that come completely from the Saint Emilion plain (the first time that this is the case)/ It was cropped at 30 hectoliters per hectare and matured in 80% new oak, delivering 1.8% alcohol. This has a rich and opulent bouquet with smudged dark cherry fruit, crushed violets and a drop of balsamic. The palate is sweet on the entry with rounded tannin, smooth in the mouth, grippy with a little chalkiness towards the finish. There is a fair amount of wood tannins here, and it needs to show more persistence on the aftertaste.

### **2015 Domaines Paul Mas Coteaux du Languedoc Clos des Mures**

Rating: 90  
Price: N/A  
Drink Date: 2017-2024  
Reviewed By: Jeb Dunnuck  
Issue Date: 28<sup>th</sup> April 2017

The 2015 Coteaux du Languedoc Clos des Mures is an inky colored effort from this estate that has plenty of oak and modern character, yet also has terrific black raspberry and cassis fruit, hints of spice, full-bodied richness and a rounded, hedonistic texture. It's not going to be for those craving high acidity and lightweight aromas and flavors, but it has loads of love and is well-made. The blend is 85% Syrah, 10% Grenache and 5% Mourvedre.

### **2015 Domaines Paul Mas Languedoc Bellugette Blanc**

Rating: 90  
Price: N/A  
Drink Date: 2017-2024  
Reviewed By: Jeb Dunnuck  
Issue Date: 28<sup>th</sup> April 2017

### **2015 Domaines Paul Mas Languedoc Bellugette Blanc**

Rating: 91  
Price: N/A  
Drink Date: 2017-2018  
Reviewed By: Jeb Dunnuck  
Issue Date: 28<sup>th</sup> April 2017

A big, ripe, textured, decadent beauty that has notes of sautéed apples, ripe peach, and toasty oak, the 2015 Languedoc Belluguette Blanc is medium-bodied, impressively textured and layered, with both richness and freshness. A blend of 3% Grenache, 20% Vermentino, 20% Roussanne, 20% Marsanne and 10% Viognier. It's certainly worth your time and money.

### **2015 Domaines Paul Mas Languedoc Grés de Montpellier Clos de Savignac**

Rating: 90

Price: N/A

Drink Date: 2017-2022

Reviewed By: Jeb Dunnuck

Issue Date: 28<sup>th</sup> April 2017

The deep ruby-colored 2015 Languedoc Grés de Montpellier Clos de Savignac (55% Syrah, 25% Mourvedre and 20% Grenache) offers a perfumed, classy bouquet of blackcurrants, toasted spices, leather and hints of garrigue in a medium-bodied, elegant and polished style. It has plenty of character and is a classy wine to drink over the coming 405 years.

### **2015 Domaines Paul Mas Pézenas Clos du Moulinas**

Rating: 89

Price: N/A

Drink Date: 2017-2024

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Another incredibly elegant red from this estate (I always find Pézenas to yield finesse driven elegant wines,) with notions of currants, toasted spice, leather and licorice, with hints of dried pepper, the 2015 Pézenas Clos du Moulinas (55% Syrah and 45% Grenache) is medium-bodied, silky and polished on the palate, with a light, balanced, drinkable style. It shows fine tannin on the finish and will keep for 5-7 years.