Jean-Claude MAS Classique Viognier
« Le Pioch » 2017

The Jean Claude Mas range is made up of blends and single varietals of noble and traditional grape varieties; the range aims at expressing the maximum fruit exposure and providing immediate pleasure. These wines are approachable, easy drinking and offer great value for money. The Mas family started growing vine over a century ago – nowadays, Jean Claude Mas, the well-travelled and "humble" winemaker takes great pride in making traditional French wines with a new-world attitude!

Pays d'Oc – Indication Géographique Protégée

Vineyard profile
Soil type: Clay and limestone
Age of the vineyard: 12 and 20 years old vines
Pruning: Simple Guyot
Harvest: mechanical at night to prevent from oxidation
Average yield: 52 hl/ha
Density of planting: 4400 plant/ha
Elevation: 100m
Climate: oceanic with Mediterranean influence

The Wine
- Alcohol 13,5%
- Sugar 2.5g/l
- Total Acidity 3,4 g/l
- pH 3,45

Vinification
Destemming of the grapes, skin contact for 4 hours for the grapes from the older vineyard, low temperature racking at 8°C. 4 weeks fermentation under controlled temperatures (17°C maximum). Malolactic fermentation is done on 20% of the Cuvée.
Ageing: 15% of the Viognier completes its fermentation in new oak barrels and is aged in oak barrels for 3 months. The other 85% is aged in stainless steel tanks.

Winemaker's comments
Colour: Bright gold yellow with green/ yellow tints
Nose: Rich and elegant with a quintessence of dry fruits, peach and floral (violet) aromas with a hint of vanilla/ honey notes.
Palate: Rich, fresh and mellow with a long persistence finishing on toasted notes
Cellaring: In the first five years you will enjoy its fruit aromas which will then turn into more matured aromas. Very good ageing potential.
Food pairing: serve at 10 to 12°C, preferably with seafood and fish dishes, curry, white meats, blue cheeses, tarts and fruit desserts. This wine will also be very enjoyable alone as a relaxing drink.

Grape variety: 100% Viognier