

DOMAINE DU MAS BECHA

Côtes du Roussillon “Classique”



Winemaker

Charles Perez

Wine Region

Languedoc

Story

Founded in 2008, Domaine du Mas Becha is nestled in the hilly northern Roussillon, near Languedoc's Fitou and Corbières appellations. Led by the passionate winemaker Charles Perez, the domain is committed to organic, sustainable practices, aiming to create a legacy for future generations.

Vineyard

The vines are planted on clay-limestone soils with Galets in the Les Aspres Village, sharing the land with olive trees and other cohabitating crops. The vines are cordon trained.

Vinification

The process begins with cooling the sediment at 5°C, then fermenting it in stainless steel tanks at 22°C. It is stirred daily until fermentation is complete. After that, the wine is separated and aged in tanks with the fine sediment.

Tasting Notes

Pale yellow color with green hues in the glass. The nose is fine with notes of honey, flowers and white flesh fruits. The palate is fresh and round with notes of pear and pollen. This wine has a persistent finish on a soft bitterness.

Food Pairing

This wine is ideal with chicken satay, Moroccan tagine, garlic chicken, braised short rib, grilled eggplant or with cheeses such as Brie and Comté.

QUICK FACTS

Variety

60% Grenache Blanc, 40% Vermentino.

Aging

Stainless Steel Tank.

Farming

Organic Certified.

