

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 grapes undergo a cold soak before fermentation (2-4 days), followed by aging in stainless-steel tanks. The wine is bottled early in the process.

Tasting Notes

Deep purple color in the glass. The nose is of ripe cassis and fresh blueberry, with flavors of ripe fruit, thyme, licorice and a hint of pepper. The palate is elegant with a perfect balance and fresh finish.

Food Pairing

This wine is ideal with grilled burger, rib recipes, grilled eggplant, portobello mushrooms, grilled tuna or with cheeses like smoked gouda or Gorgonzola.

QUICK FACTS

Variety

60% Syrah, 20% Grenache,
20% Mourvèdre.

Aging

Stainless Steel Tank.

Farming

Organic Certified.

