

DOMAINE DU MAS BECHA

Côtes du Roussillon “MVD – Les Aspres”

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

During the pre-fermentation phase, a cold maceration process is initiated for 4 days, followed by complete delestage. Subsequently, fermentation occurs at 24°C, with daily stirring of the lees and without any punching down.

Tasting Notes

Deep purple color in the glass. The nose is open and seductive, offering notes of violets and black fruits while giving way to spicy notes. The palate is tender and velvety on the attack, with a hint of ripe fruit.

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

80% Mourvèdre, 10% Syrah,
10% Grenache.

Aging

Stainless Steel Tanks.

Farming

Organic Certified.

