



Wine
Spectator
90 PTS
2015

Wine
Advocate
90 PTS
2015



TASTING NOTES

Intense deep purple color with garnet red tints. Complex and perfumed aromas of violet, cocoa, roasted coffee beans, and blackberries. A well structured and fullbodied wine, it has rich tannins and a strong fruity character.

Château Paul Mas

Clos Savignac

COUNTRY	ABV
France	14%
REGION	VARIETALS
Languedoc	50% Mourvèdre
APPELLATION	30% Syrah
AOP Languedoc	20% Grenache

WINERY

Chateau Paul Mas is located between Pézenas and Montpellier, 10 km from the Mediterranean. The vineyards cover 162 hectares across the Languedoc, Languedoc Pézenas, Grés de Montpellier and Pays d'Oc appellations. These sites also provide the fruit for the Paul Mas Réserve line of wines. The vines are grown in an exceptional setting, surrounded by olive trees, pine forests, oak trees, and orchards—they enjoy exposure from the north, south, and west, and are cooled by the Mistral and Tramontane winds. The grapes are heavily influenced by the gravelly clay and limestone soils on the hillsides of the Herault valley, and the chalky, fossil-rich soils on the hills of the Thau marshes. The vines are grown using sustainable viticulture practices, with portions of the vineyards being organic or certified Terra Vitis.

CULTIVATION

The soil for this 7.4 acre plot consists of limestone, clay, gravel, and stones. The vines are between 19 and 36 years old.

VINIFICATION

Grape destemming, separate vinification for each grape varietal. Fermentation lasts for 7 days under controlled temperature. A traditional 21-day-maceration with regular pumping over then follows. 30% of the blend undergoes malolactic fermentation in oak barrels.

AGING

After aging for 14 months in oak barrels, this blend is bottled unrefined and unfiltered in order to preserve its velvety and dense structure.