



Wine
Spectator
89 PTS
2016

Wine
Advocate
89 PTS
2015



TASTING NOTES

This wine has a deep ruby color and intense nose. Aromas of ripe black fruits, herbs, a touch of spice, and oak flood the olfactory receptors. It has a well-balanced palate with soft, ripe tannins, black and red fruits, and warm spices.

Château Paul Mas Clos du Moulinas

COUNTRY	ABV
France	14.5%
REGION	VARIETALS
Languedoc	55% Syrah, 45% Grenache
APPELLATION	
AOP Languedoc-Pézenas	

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 soils are clay and limestone with fossilized seashell rocks. The climate is Mediterranean with oceanic influences at 80-110m above sea level. Vine age ranges from 29 to 50+ years.

VINIFICATION

Destemmed, separate vinification for each grape variety. The fermentation lasts between 4 and 7 days at 79°F maximum in stainless steel vats and new epoxy lined cement vats. Alcoholic fermentation is followed with a traditional week long maceration. 40% of the blend has done its malolactic fermentation in oak barrels.

AGING

The wine is aged for 12 months in barrels.