



TASTING NOTES

Bright gold and straw hues. Aromas of honeydew, pears, and flowers. This well rounded wine is fresh and lively with a good acidity. The finish is very elegant with notes of honey.

Paul Mas Réserve

Marsanne La Forge Vineyard

COUNTRY ABV
France 13%

REGION VARIETALS
Languedoc Marsanne

APPELLATION
IGP Pays d'Oc

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 Marsanne grapes grow on the limestone and clay soils of the Limoux and Carcassonne areas, with some grapes from the warmer area of Hérault.

VINIFICATION

Destemming of the grapes, pneumatic pressing. Settling at 10°C to clarify the wine. Free-run juice and pressed juice are vinified separately, fermentation at 16°C with selected yeasts. The presses are then partially blended.

AGING

Aged on lees for two months in stainless steel vats.