



#### TASTING NOTES

Elegant notes of white pear and citrus with mineral and herbaceous tones. Balanced with good acidity and fruit driven notes on the finish. This wine is extremely enjoyable on it's own or with seafood dishes.

## Paul Mas Réserve Picpoul de Pinet

COUNTRY ABV  
France 13%

REGION VARIETALS  
Languedoc Piquepoul

APPELLATION  
AOP Picpoul de Pinet

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#### 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.

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#### CULTIVATION

The Picpoul vineyard lies along the Mediterranean Bay of Thau, predominantly limestone soil, with red soils in some parts.

#### VINIFICATION

Destemming of the grapes. Pneumatic pressuring. Settling at low temperature (6-8°C). Fermentation under temperature control (15-18°C) in stainless steel vat, with selected yeasts.

#### AGING

Aged 3 months before bottling.