



TASTING NOTES

The nose of this wine is dominated by floral and fruit notes such as pear, green apple, and mango. This wine is rich, full-bodied, and powerful. It has an extended finish and is a very versatile wine for food pairings.

Paul Mas 1892 Organic White

COUNTRY	ABV
France	12.5%
REGION	VARIETALS
Languedoc	80% Chardonnay, 20% Grenache Blanc
APPELLATION	
IGP Pays d'Oc	

WINERY

Paul Mas wines are the result of a symbiotic relationship between an extraordinary region for producing wines, passion for the vineyard, respect for the grapes during vinification, and great blending and aging knowledge.

Paul Mas 1892 wine is a tribute to Raymond Mas, Jean-Claude's grandfather. It commemorates his way of farming the vineyard, without using any chemical products, as well as his traditional way of making wine, respecting the fruit of the vineyard. His hard work and appreciation of the artful techniques enabled him to create his wines.

CULTIVATION

Organic viticulture. The vineyards are planted on clay and limestone soils in a Mediterranean climate.

VINIFICATION

After destemming, we vinify each varietal separately. The free run juice and first press juice are separated and the fermentation begins under controlled temperatures (15°C-18°C) with selected yeasts.

AGING

Part of the final blend is aged in barrels on fine lees for 3 months. The other portion is aged in vats on fine lees for 3 months with regular stirring.