



#### TASTING NOTES

This wine has a light yellow color with green highlights. A perfumed nose of mango, pineapple, vanilla and fresh cut flowers fills the glass. The palate is rich and full-bodied with a long finish.

## Paul Mas Réserve Languedoc Blanc

COUNTRY	ABV
France	13%
REGION	VARIETALS
Languedoc	40% Grenache Blanc
APPELLATION	30% Marsanne
AOP Languedoc	20% Vermentino
	10% Viognier

#### 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 is clay and limestone with gravel and galets roulés. The vines are between 15 and 28 years old.

#### VINIFICATION

Each grape is vinified separately, pellicular maceration for Viognier and Vermentino. Pneumatic pressing, separation freerun juice and first press juices. Only the first presses are reassembled. Fermentation in stainless steel tanks between 16° and 18°C for 15 days.

#### AGING

aturing on fine lees with regular batonnage for 4 to 5 months.