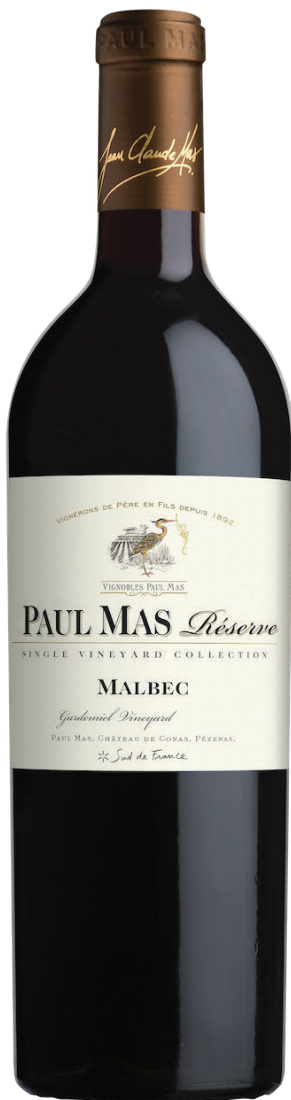




Wine
Enthusiast
91 PTS
2022



TASTING NOTES

Powerful and complex aromas of plum, blackcurrant, mocha, and spices. Medium to fullbodied, this Malbec reveals ripe tannins supported by a good fruit concentration and layers of sweet spices.

Paul Mas Réserve

Malbec Gardemiel Vineyard

COUNTRY	ABV
France	13.5%

REGION	VARIETALS
Languedoc	Malbec

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

Limestone soils with chalk and gravel, 19-26 year old vines.

VINIFICATION

Destemming, each grape variety is vinified separately. The Malbec ferments for 10 days in temperature-controlled vats at 28°C maximum (11 days for the Cabernet Franc). The final blend is done in November.

AGING

Before the malolactic fermentation, 30% of the wine is transferred in oak barrels and aged for 4 months.