

James
Suckling
91 PTS
2018

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Wine
Advocate
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TASTING NOTES

A deep violet color, this wine has a layered nose of blackcurrants, blackberries, turning to cacao, spices, and flowers. A full bodied wine with black fruit notes, a touch of minerality, and chewy tannins.

Château Paul Mas Clos des Mûres

COUNTRY	ABV
France	14.5%
REGION	VARIETALS
Languedoc	85 % Syrah
APPELLATION	10 % Grenache noir
AOP Languedoc	5 % Mourvèdre

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 soils are clay and limestone with fossils and limestone rocks. Vines range between 18 and 35 years old.

VINIFICATION

Destemming and separate vinification for each varietal. Fermentation lasts for 8 -10 days for the 3 grape varieties at a maximum temperature of 28°C. Traditional maceration. 20% of the blend undergoes malolactic fermentation in barrels, while the remaining 80% is put in oak barrels after malolactic fermentation.

AGING

The wine is aged for 9 months in French and American oak barrels. 30% new, 35% 1 year old, and 35% 2 year old barrels.