

James
Suckling
91 PTS
2018



TASTING NOTES

Light garnet red color with purple tints. Complex nose with plum, raspberry and herbal notes evolving towards soft spices. The palate is fruity, rich, and round. Overall, it is smooth and well-balanced from the nose through to the finish.

Paul Mas Réserve Languedoc Rouge

COUNTRY	ABV
France	13.5%
REGION	VARIETALS
Languedoc	45% Grenache Noir
APPELLATION	20% Carignan
AOP Languedoc	35% Syrah

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

Soils are clay and limestone with gravel. Some schist soils are also present. Vines range between 11 and 23 years old

VINIFICATION

Destemming, separated vinification for each variety. Fermentation at 25°C. 8 to 12 days with skin contact for the Carignan and Syrah, 10 to 18 days for the Grenache. We only use the free-run juice and the first press.

AGING

60% of the wine is aged in stainless steel vats and 40% is aged in French and American oak barrels for at least 4 months before being bottled.