

Wine
Spectator
89 PTS
2019

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90 PTS
2018

Robert
Parker
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TASTING NOTES

Deep lemon color with a pale rim. The nose is intense and complex with aromas of tropical fruits (ripe mango, melon, pineapple) combined with fresh baked bread and vanilla. This powerful white is rich and creamy in texture with a lingering finish.

Château Paul Mas Bellugette

COUNTRY	ABV
France	14%
REGION	VARIETALS
Languedoc	45% Grenache
APPELLATION	30% Vermentino
AOP Languedoc	15% Roussanne
	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 Bellugette vineyard is predominantly limestone soil with gravel.

VINIFICATION

Grape destemming, separate vinification for each grape variety. Racking at 10°C. The Viognier, Marsanne, and Roussanne are first fermented in stainless still vats and then in new barrels. The Vermentino and Grenache are vinified in stainless steel. Fermentation lasts for 20 days at 16°C.

AGING

The different varieties age in different barrels or vats until the final blend in March. The barrels are 40% American oak and 60% French oak.