



Wine
Spectator
89 PTS
2018



TASTING NOTES

Intense and full-bodied, this wine produces great notes of leather, tobacco, spice, and blackcurrant on the nose and palate. It has complex dark fruit flavors, a subtle earthy tone, and opens up nicely.

Paul Mas Réserve Carignan Vieilles Vignes

COUNTRY	ABV
France	14.2%
REGION	VARIETALS
Languedoc-Roussillon	Carignan
APPELLATION	
IGP Pays d'Oc	

WINERY

Paul Mas Réserve 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 Château Paul Mas 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 Hérault 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

Located on the hillsides of the Hérault overlooking the Mediterranean Sea, mature vines - some over 50 years old.

VINIFICATION

Cold maceration first, then fermentation lasts for about 14 days at 18-23°C with daily pump overs. After fermentation, the wine is very softly pressed and re-blended. 50% of the wine is put in 225 litre oak barrels for malolactic fermentation.

AGING

The wine is aged for 6 months in barrels.