



TASTING NOTES

Limpid yellow with consistent bubbles. The nose has intense and refined aromas of honey and flowers with layered citrus. On the palate it is a very good balance of fruit and acidity with a lengthy finish. It is a great wine as an aperitif or accompaniment with a meal.

Paul Mas Réserve Crémant de Limoux Brut

COUNTRY	ABV
France	12%
REGION	VARIETALS
Languedoc	Chardonnay
	Chenin Blanc
APPELLATION	Pinot Noir
AOP Crémant de Limoux	Mauzac

WINERY

Paul Mas wines are the result of symbiotic harmony between an extraordinary region for producing wines, passion for the vineyard, respect for the grapes during vinification, and great blending and aging knowledge: the Paul Mas style. The legend of Vinus, the Heron, started on the Hérault River banks, at the foot of Château Paul Mas in Pézenas. Languedoc Grands Crus and Grands vins, from our vineyards in Pézenas or Montagnac, at the Nicole Estate, make up this range, which also includes varietal wines with distinct character. Château Paul Mas is made of three Estates: the Castle and a 25-ha vineyard in Conas, near Pézenas, the cellar and a 80-ha vineyard in Nicole, near Montagnac, and Clos du Moulinas in Caux. Their labels feature Vinus the heron in front of the Conas castle.

CULTIVATION

Vines are planted on clay and limestone soils at an elevation of 820-920 feet above sea level.

VINIFICATION

Entire bunches are pressed with the pneumatic press. Racking at low temperature (8°C). Fermentation under controlled temperature (18°C). Traditional method: first fermentation in vats then bottle fermentation follows (second fermentation).

AGING

Bottles are stored for at least 15 months on racks in air-conditioned cellars. Then, disgorging is done three months before launching with liqueur d'expédition addition and final cork closure.