



Wine & Spirits
91 PTS
2020



TASTING NOTES

This wine has a light yellow color with green highlights. A perfumed nose of mango, pineapple, vanilla, and fresh cut flowers fills the glass. The palate is rich and full-bodied with a long finish.

Paul Mas Réserve Languedoc Blanc

COUNTRY	ABV
France	14.2%
REGION	VARIETALS
Languedoc- Roussillon	40% Grenache Blanc 30% Marsanne 20% Vermentino 10% Viognier
APPELLATION	
AOP Languedoc	

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 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 soil is clay and limestone with gravel and galets roulés. The vines are between 15 and 28 years old.

VINIFICATION

Each grape is vinified separately, pellicular maceration for Viognier and Vermentino. Pneumatic pressing, separation freerun juice and first press juices. Only the first presses are reassembled. Fermentation in stainless steel tanks between 16 and 18°C for 15 days.

AGING

Maturing on fine lees with regular baton for 4 to 5 months.