



#### TASTING NOTES

Very elegant notes of red berries (strawberry and cherry) combined with soft spices and a hint of vanilla. Medium-bodied wine with ripe tannins and a well-balanced acidity.

## Paul Mas Réserve Pinot Noir

COUNTRY ABV  
France 13%

REGION VARIETALS  
Languedoc- Pinot Noir  
Roussillon

APPELLATION  
Pays d'Oc IGP

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#### 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.

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#### CULTIVATION

Grapes grow on clay and limestone soils of the Saint Hilaire Vineyard. Clay and limestone with gravels soil type.

#### VINIFICATION

The grapes are harvested at night to avoid oxidation. The grapes are scraped and then undergo cold pre-fermentation maceration (10°C). The fermentation then takes place at 23°C.

#### AGING

Malolactic fermentation and aging are partly done in barrels and partly in vats.