



TASTING NOTES

Tropical aromas of pineapple, pear, and yellow apple with secondary aromas of vanilla and toast. A rich and soft wine with flavors of apricot, honey, and pineapple.

Paul Mas Réserve Chardonnay

COUNTRY	ABV
France	13%
REGION	VARIETALS
Languedoc- Roussillon	Chardonnay
APPELLATION	
Pays d'Oc IGP	

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

Grapes grow on clay and limestone soils of the Saint Hilaire Vineyard.

VINIFICATION

Destemming of the grapes and cooling down of the must upon arrival at the winery. No skin contact, pneumatic pressuring, racking at 8-10°C for clarification of the must. Malolactic fermentation for 20% of the Cuvee.

AGING

15% of the Chardonnay has finished its fermentation in new oak barrels and has been aged in oak barrels for 3 months. The other 85% are aged only in stainless steel.