



TASTING NOTES

A deep purple color with bright ruby tints. An intense nose of plum, blackberry, toasted oak and soft spices, with flavors of ripe red berries, roasted coffee and spicy notes on the long and elegant finish.

Val de Salis

Merlot

COUNTRY	ABV
France	13.5%
REGION	VARIETALS
Languedoc	Merlot
APPELLATION	
IGP Pays d'Oc	

WINERY

Jean-Claude Mas, first-generation winemaker, fourth generation grape grower, and owner of Les Domaines Paul Mas, is a leader in fine winemaking in the Languedoc region of Southern France. Since taking the helm of the family winery in 2000, he has prioritized sourcing the highest quality grapes from twelve privately-owned estates and premier growers in the Languedoc to make wines of authenticity and refinement. The result is a collection of charming wines that burst forward with the warmth and stunning beauty of the region.

CULTIVATION

Vines grow on clay and limestone soils with gravel.

VINIFICATION

The fermentation takes place in between 68°F and 79°F for five days and is followed by nine days of maceration with daily pump overs at the beginning of the maceration. The wine is gently pressed with a pneumatic press and the first pressings are re-blended with the free run wine. Malolactic fermentation occurs in 225 litre oak barrels.

AGING

The wine is aged for six months in oak.