



#### TASTING NOTES

A lovely pink color with raspberry hues with delicate and consistent bubbles. The nose has aromas of fresh cut flowers, honeysuckle, peach, and apricot. As you take a sip, this wine hits the tongue with lively grapefruit and blood orange notes amidst a wonderful fizz.

## Paul Mas Réserve

### Crémant de Limoux Brut Rose

COUNTRY	ABV
France	12%
REGION	VARIETALS
Languedoc	70% Chardonnay
Roussillon	20% Chenin
APPELLATION	10% Pinot Noir
AOP Crémant de Limoux	

#### 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 vines grow on clay and limestone soils at an elevation of 820 to 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 3 months before launching with liqueur d'expédition addition and final cork closure.