

Paul Mas Reserve

COUNTRY
France

REGION
Languedoc

APPELLATION
IGP Pays d'Oc



Carignan Vieilles Vignes 2020

VARIETALS

100% Carignan

VINEYARD PHILOSOPHY

Traditional

VINEYARD NAME

Savignac

ALTITUDE		SOIL TYPE	
110 meters		Clay-limestone with gravel	
YIELD	DENSITY	CULTIVATION	VINE AGE
52hl/ha	3800-4000	Guyot simple and Cordon de Royat	45+ years

CLIMATE

Mediterranean.

HARVEST PERIOD

Mechanical at night to avoid oxidation.

VINIFICATION

Cold pre-fermentation at 10°C. Fermentation at 27°C the first day and then at 24°C the next 4 days. And maceration for 7 days at 24°C with daily pumping. The wine is then delicately pressed in a pneumatic press. The first presses are assembled. Before the malolactic fermentation, 50% of the wine is placed in 225-liter oak barrels.

AGING

The wine is aged for 6 months in American barrels (new for 20% of them). In May, the wine is filtered and bottled.

LONGEVITY

6 to 8 years, stored in good conditions (at 15°C and lying down).

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RES. SUGAR
14.4%	3.25, 3.69	33.7	1.5

TASTING & PAIRINGS

Appearance: Intense deep purple with ruby hues.

Nose: Aromas of spices, blackberries, cocoa and notes of undergrowth appear with aeration; finish on toasted notes.

Palate: Powerful, rich and mellow with silky tannins. Balance between floral, fruity and fine spices. A complex and elegant wine. Persistent liquorice finish.

Pairings: Pairs with meatloaf, game, grilled red meat and cheeses.

Serving Temperature: 60°F



AVAILABLE FORMATS

750 ml



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