

Paul Mas Reserve

COUNTRY
France

REGION
Languedoc

APPELLATION
AOP Languedoc



Languedoc Blanc 2021

VARIETALS

45% Vermentino, 30% Marsanne, 25% Grenache Blanc

VINEYARD PHILOSOPHY

Traditional

ALTITUDE		SOIL TYPE	
80-120 meters		Clay and limestone with gravel and rolled stones.	
YIELD	DENSITY	CULTIVATION	VINE AGE
45hl/ha	4,400	Simple Guyot and Cordon de Royat	16-29 years

CLIMATE

Mediterranean.

HARVEST PERIOD

Mechanical

VINIFICATION

Grapes were destemmed and each variety vinified separately. Racking occurred at 10°C. Marsanne fermented in stainless steel vats, then in new barrels, while Vermentino and Grenache were vinified in stainless steel. Fermentation lasted 20 days at 16°C.

AGING

Aged in barrels or vats until the final blend in March, using 40% US and 60% French barrels.

LONGEVITY

6-8 years

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RES. SUGAR
13%	3.65 g/l, pH 3.5	28.6 g/l	2.0 g/l

TASTING & PAIRINGS

Appearance: Light yellow with green highlights.

Nose: White peach and lemon flavors, with floral aromas.

Palate: Soft yet vibrant, with a fizzy texture and lively notes of grapefruit and red orange.

Pairings: Pair with spicy dishes, curries and smoked meats.

Serving Temperature: 50-54°F



AVAILABLE FORMATS

750 ml



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