

# Paul Mas Reserve

COUNTRY  
France

REGION  
Languedoc

APPELLATION  
IGP Pays d'Oc



## Pinot Noir 2023

### VARIETALS

100% Pinot Noir

### VINEYARD PHILOSOPHY

Traditional

### VINEYARD NAME

Saint-Hilaire

ALTITUDE		SOIL TYPE	
200-250 meters		Clay-limestone, gritty areas	
YIELD	DENSITY	CULTIVATION	VINE AGE
45hl/ha	4,400	Simple Guyot	11-21 years

### CLIMATE

Mediterranean.

### HARVEST PERIOD

Mechanical.

### VINIFICATION

Grapes were harvested at night to prevent oxidation, scraped, and underwent cold pre-fermentation maceration at 10°C. Fermentation followed at 23°C, with malolactic fermentation completed afterward.

### AGING

Partly in barrels, partly in vats.

### LONGEVITY

6 to 8 years when stored at 15°C, lying down.

### ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RES. SUGAR
13.5%	3.15 g/l, pH 3.78	34.6 g/l	2.0 g/l

### TASTING & PAIRINGS

Appearance: Light, shiny garnet red with purple hues.

Nose: Delicate aromas of red fruits, morello cherries and raspberries.

Palate: Full-bodied and generous with nice and soft tannins.

Pairings: Pairs with charcuterie, grilled red meat, stews, and soft cheeses.

Serving Temperature: 57-60°F

Wine Enthusiast  
90PTS



AVAILABLE FORMATS  
750 ml



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