



Château Paul Mas, Clos des Mûres, AOP Languedoc, Rouge

AOP Languedoc, Languedoc-Roussillon, France

Paul Mas

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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PRESENTATION

Paul Mas wines are the result of symbiotic harmony between an extraordinary region for producing wines, passion for the vineyard, respect for the grapes during vinification, and great blending and ageing knowledge: the Paul Mas style. The legend of Vinus, the Heron, started on the Hérault riverbanks, at the foot of Château Paul Mas in Pézenas. Languedoc Grands Crus and Grands vins, from our vineyards in Pézenas or Montagnac, at the Nicole Estate, make up this range, which also includes varietal wines with distinct character. Château Paul Mas is made of 3 Estates: the Castle and a 25-ha vineyard in Conas, near Pézenas, the cellar and a 80-ha vineyard in Nicole, near Montagnac (where we produce the Clos des Mures), and 40 ha in Caux. Our labels feature Vinus the heron in front of the Conas castle.

TERROIR

Terroir: clay and marl-limestone with fossils

Vineyard: Syrah 15 to 25 years old, Grenache noir 30 years old and Mourvèdre 20 years old

Pruning: Cordon de Royat

Density of plantation: 4400 plants/hectare

Harvest: Mechanical

Average yield: 45hl/ha

Altitude: 60-120 metres

Climate: Mediterranean

WINEMAKING

Destemming and separate winemaking for each grape. Fermentation at controlled temperature (26-28°C max) for 8 to 10 days with selected yeasts. Post-fermentation maceration for 2 to 3 weeks. 20% of the wine undergoes malolactic fermentation in barrel. The remaining 80% are put into barrels after malolactic fermentation.

AGEING

9 months in French and American oak barrels. 30 % of new oak barrels, 35 % of 1-year old oak barrels, 35 % of 2 years old oak barrels

14.5 % VOL.

TECHNICAL DATA

Residual Sugar: 2 g/l

pH: 3,75

Total acidity: 3 g/l

VISUAL APPEARANCE

Deep red purple, with amethyst hints.

AT NOSE

Complex and intense with an explosion of different notes as blackberry, cumin, dried thyme, dark chocolate, and tobacco leaves.

ON THE PALATE

Full-bodied, well-balanced, and fruity wine. Aromas of cocoa and dried berries; a silky, dense, fleshy wine with well-marked fruit aromas, fresh notes, fruit tarts, apples, cedar, and a mineral finish nuanced by crisp tannins.

FOOD PAIRINGS

Best served at 15-17°C with grilled red meat, duck breast, meridional dishes as an Osso bucco or Basque-style chicken, some cheeses can also pair very well with this wine.

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