



## Paul Mas, Vignobles Paul Mas, Vin de France, Rosé

Vin de France, VSIG, France

### PRESENTATION

When the Orange wine invaded the market, many asked me if I was planning to produce one. This projected me back in 1998 when I created a Chardonnay vinified as a red wine. This method gave us a white wine with more polyphenols. I then worked on an orange wine before orange wines became popular.

Today I have created RosOrange, taking the best of both rosé and orange wine worlds. A subtle co-vinification of rosé and orange wines, bringing a complex and singular savoury wine, breaking the codes!

### TERROIR

Soil: clay-limestone

Age of the vineyard: 12 to 36 years old vines

Pruning: Guyot simple & Cordon de Royat

Density of planting: 4400-4800 plants/ha

Harvest: mechanical with sorting, at night

Average yield: 55 hl/ha

Elevation: 20-40m

Climate: Mediterranean

### WINEMAKING

The white varieties, Macabeu and Vermentino, as well as the second part of the Grenache gris, are destemmed. The juice is macerated on the skins for 6 to 8 days at a controlled temperature. Two-thirds of the alcoholic fermentation is carried out on the marc, then the juice is pressed and reincorporated into the rosé. The two colours thus blended finish fermenting together.

### AGEING

2 months for stainless steel tank for.

### VARIETALS

Cinsault 30%, Grenache noir 25%, Grenache gris 20%, Alcañon syn.: Macabeu 15%, Vermentino 10%

### TECHNICAL DATA

Residual Sugar: 3 g/l

pH: 3.4

Total acidity: 3.45 g/l

13 % VOL.

### VISUAL APPEARANCE

Pale amber.

### AT NOSE

Notes of candied citrus fruit (orange and quince peel), enriched by almondy nuances reminiscent of cherry stones.

### ON THE PALATE

Its supple texture fills the palate, carried by aromas of exotic fruit (lychee). The rich, powerful body is matched by a pleasant freshness.

#### Paul Mas

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www.paulmas.com/    

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



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## FOOD PAIRINGS

Best served at 12°C as an aperitif or with a buffet. It goes perfectly with a platter of soft cheeses, vegetarian cuisine, or spicy Asian dishes.

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