



Paul Mas, Réserve, Cabernet Sauvignon, La Forge
Vineyard, IGP Pays d'Oc, Rouge
IGP Pays d'Oc, France

Paul Mas

D5, Route de villeveyrac,, 34530 Montagnac - France
Tel. 04 67 24 36 10 - info@cote-mas.fr
www.paulmas.com/    

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



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PRESENTATION

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 is complemented by varietal wines with distinct character. Château Paul Mas is made of 2 Estates: the Castle and a 25-ha vineyard in Conas, near Pézenas, the cellar and an 80-ha vineyard in Nicole, near Montagnac. This is where we produce the cuvées Château Paul Mas, Vinus, Vignes de Nicole, Paul mas Estate and Paul Mas. Our labels feature Vinus the heron in front of the Conas castle. The Paul Mas Estate range is composed of wines that come from the different vineyards and estates that make up the Paul Mas Domaines: Ceyras, St Hilaire, Montagnac, Pézenas, Malras.

TERROIR

Soil: limestone and chalk with gravels
Age of the vineyard: 25 to 35-year-old vines
Pruning: Guyot simple
Density of planting: 4400 plants/ha.
Harvest: mechanical at night.
Average yield: 55 hl/ha
Elevation: 200-250m
Climate: Mediterranean with strong oceanic influences

WINEMAKING

Destemming and pre-fermentation maceration at 8 ° C, for 36 hours. The fermentation takes place in concrete or stainless-steel tanks and lasts between 5 and 7 days, at 28 ° C maximum. Then, the wine macerates for 12 days with stirring and / or daily load shedding. After maceration, the press cap is pressed. The first presses are added to the wine of gout. Before the malolactic fermentation, the wine is put in oak barrels.

AGEING

6 months at 70% in American oak barrel and 30% in French oak barrel.

VARIETAL

Cabernet sauvignon 100%

13.5 % VOL.

TECHNICAL DATA

Residual Sugar: 1 g/l

pH: 3.75

Total acidity: 3.3 g/l

VISUAL APPEARANCE

Deep garnet red with ruby hues.

AT NOSE

A quintessence of raspberry and blueberry flavors, evolving towards red pepper and slightly smoky notes.

ON THE PALATE

Full bodied with crunchy tannins and elegant notes. Long and fruity finish.

FOOD PAIRINGS

Best served at 15 ° C with salads meals, pies with meat, barbecue (beef, lamb ...), braised game, strong cheeses.

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