



N° 098079

VIGNERONS DE PÈRE EN FILS DEPUIS 1892



VIGNOBLES PAUL MAS



PAUL MAS *Réserve*

SINGLE VINEYARD COLLECTION

SYRAH

Dignes Valmont 2019

PAUL MAS, CHÂTEAU DE GONAS, PÉZENAS,

* *Sud de France*

Paul Mas, Réserve, Syrah, 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, Pezenas, Malras.

TERROIR

Soil: gravelly clay and limestone soils
Age of the vineyard: 13-35-year-old vines
Pruning: Cordon de Royat
Density of planting: 4400 plants/ha
Harvest: mechanical at night.
Average yield: 52 hl/ha
Elevation: 150-250 meters
Climate: Mediterranean

WINEMAKING

Careful selection of the best grapes after a mechanical harvest at night to avoid oxidation and preserve the maximum fruit expression. Destemming of the grapes, pneumatic pressing. Fermentation at 26°C on the first day and at 28°C max the next 4 days with selected yeasts. Post-fermentation maceration for 12 days at 25°C max with daily pumping over. Before undergoing a malolactic fermentation, 25 % of the wine is put in American oak barrels to age for 4 months (20% new oak), then it is blended with the remaining 75% of the cuvée to age in stainless steel vats.

VARIETAL

Syrah 100%

13 % VOL.

TECHNICAL DATA

Residual Sugar: 2 g/l
pH: 3,7
Total acidity: 3,1 g/l

VISUAL APPEARANCE

Intense purple with garnet tints.

AT NOSE

Spicy at first with leather notes. It develops blackcurrant and toasted aromas.

ON THE PALATE

Full bodied, smooth tannins, a crisp acidity. Floral flavours, with a touch of white pepper, violet and ripe wild berries. Good length.

FOOD PAIRINGS

Best served at 10-11°C with meat pies, game, grilled red meat, beef stew, roast chicken and both soft and hard cheeses.

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