



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

Paul Mas

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



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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.

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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