

# LES DOMAINES PAUL MAS

Château Paul Mas Clos  
des Mûres 2021

**\$17.95**

\* Suggested retail price



HVe3 HVe3

|  |                       |                                    |
|--|-----------------------|------------------------------------|
|  | Product code          | 286393                             |
|  | Licensee price        | \$16.16                            |
|  | Format                | 12x750ml                           |
|  | Listing type          | Vintages                           |
|  | Status                | Available                          |
|  | Type of product       | Still wine                         |
|  | Country               | France                             |
|  | Regulated designation | Appellation origine protégée (AOP) |
|  | Region                | Languedoc-Roussillon               |
|  | Appellation           | Languedoc                          |
|  | Varietal(s)           | Syrah 85 %                         |
|  | Varietal(s)           | Grenache Noir 10 %                 |
|  | Varietal(s)           | Mourvèdre 5 %                      |
|  | Alcohol percentage    | 14%                                |
|  | Colour                | Red                                |
|  | Sugar content         | 2,4                                |
|  | Closure type          | Cork                               |

## ABOUT THIS WINERY

The story begins at Château Paul Mas in Conas hamlet, in the splendid town of Pézenas, the city of famous playwright Molière. The estates then expanded to Montagnac, with Nicole vineyard and Mas des Tannes. In 1954, Paul Mas develops the vineyard to 120 ha (296 acres) with his brother, Maxime Mas. In 1987, Paul Mas gives 35 ha to his son, Jean-Claude, who creates 13 years later Domaines Paul Mas.

## TASTING NOTES

Deep red colour purple, with amethyst hints. Complex, intense nose of blackberry, cumin, dried thyme, dark chocolate, and tobacco leaves. Full-bodied palate, well-balanced and fruity, silky, dense, fleshy wine with fresh notes, fruit tarts, apples, cedar, and a mineral finish nuanced by crisp tannins. Serve with grilled red meat, duck breast, osso bucco or Basque-style chicken.

## PRODUCTION NOTES

Destemming and separate winemaking for each grape. Fermentation at controlled temperature (26-28°C max) for 8 to 10 days with selected yeasts. Postfermentation 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 for 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.

