

LES DOMAINES PAUL MAS

Paul Mas Cabernet
Sauvignon 2022

\$14.95

* Suggested retail price



	Product code	30749
	Licensee price	\$13.48
	Format	12x750ml
	Listing type	General Listing
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Wine of France
	Region	Languedoc-Roussillon
	Varietal(s)	Cabernet Sauvignon 100 %
	Alcohol percentage	13.5%
	Colour	Red
	Sugar content	2
	Closure type	Cork
	Aging vessel type	5 years

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

Garnet red colour with ruby hints. Intense aromas of red fruits (raspberry), cocoa, tobacco, bell pepper, mint and spicy vanilla. Full bodied palate with crunchy tannins and smoky notes. Flavours of ripe fruits (cherry, blackcurrant) in the middle of the mouth, notes of cocoa and spices. Long and fruity finish. Serve with charcuterie, grilled meats, beef stew, braised poultry or ribs.

PRODUCT NOTES

Paul Mas vineyards are situated in the Languedoc region of South of France between Pézenas and Montpellier, 10 km from the Mediterranean. The labels feature "Vinus the heron", the emblem of the vineyards, in front of the Conas castle where Paul Mas story started.

PRODUCTION NOTES

Destemming of the grapes, fermentation at 26°/28°C max. Two daily pumping overs during fermentation. 18 days post-fermentation maceration at 25°C. Malolactic fermentation. 20% of the blend is aged in one and two wines oak barrels for 4 months. The other 80% is aged for 4 months in temperature-controlled stainless vats.

