

# LES DOMAINES PAUL MAS

**\$16.45** \* Suggested retail price



## Le Berceau Brut

HVe3 HVe3

	Product code	12841510
\$	Licensee price	\$15.53
110	Format	12x750ml
	Listing type	SAQ Continuous Supply
Ľö	Status	Available
	Type of product	Effervescent wine
	Country	France
Ø	Regulated designation	Wine of France
9	Region	Languedoc-Roussillon
100	Varietal(s)	Chardonnay 35 %
110	Varietal(s)	DI . DI . DO 0
	varietal(s)	Pinot Blanc 30 %
111	Varietal(s)	Pinot Blanc 30 % Pinot Gris 15 %
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**	Varietal(s)	Pinot Gris 15 %
	Varietal(s) Varietal(s)	Pinot Gris 15 % Grenache gris 10 %
	Varietal(s) Varietal(s) Varietal(s)	Pinot Gris 15 % Grenache gris 10 % Pinot Noir 10 %
** ** %	Varietal(s) Varietal(s) Varietal(s) Alcohol percentage	Pinot Gris 15 %  Grenache gris 10 %  Pinot Noir 10 %  12%

# 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

Salmon pink colour. Fine, persistent bubbles. Strawberry aromas, with hints of brioche. Rich palate, fruity, lively texture with good persistence. Ideal as an aperitif, but also with sushi, raw oysters, fresh goat cheese, peach, and red fruit tarts.

#### PRODUCT NOTES

Le Berceau, aged using the traditional method, is produced in an area with no appellation. Winemaking, ageing and disgorging are the same methods used for our high-end sparkling wines.

### PRODUCTION NOTES

The harvested grapes are cooled down to 10 IC at the winery, followed by pneumatic pressing. Only the heart of the cuvée is kept. Cold settling at 8 C. Fermentation between 14-16 C. Partial malolactic MARC CHIANDUSSI represented by the state of the cuvee is kept. Cold settling at 8 C. Fermentation between 14-16 C. Partial malolactic fermentation of the cuvee is kept. Cold settling at 8 C. Fermentation between 14-16 C. Partial malolactic fermentation of the cuvée is kept. Cold settling at 8 C. Fermentation between 14-16 C. Partial malolactic fermentation fer

PAUL MAS

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