
















LES DOMAINES PAUL MAS

\$17.40

* Suggested retail price

Domaine Lauriga Le Gris
2022

	Product code	14404495
	Licensee price	\$16.35
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Protected geographical indication
	Region	Languedoc-Roussillon
	Appellation	Côtes Catalanes
	Varietal(s)	Grenache gris 100 %
	Alcohol percentage	12,5%
	Colour	Rose
	Sugar content	3,7
	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

Color: light pink.

Nose: intense, delicate marked by aromas of fresh red fruits, raspberries, blackberries, cranberries.

Palate: a full, smooth wine, with a refreshing note of citrus, pomelos, cherries et fresh strawberries. The finish lingers pleasantly in the mouth.

PRODUCT NOTES

Food & wine pairing: best served at 10/12°C, ideal wine for aperitif or with grilled poultry, salmon tartare, soft cheeses, or a salad.

PRODUCTION NOTES

The grapes are destemmed on arrival before pneumatic pressing. Juice selection is made by tasting. Strict controlled temperature optimizes fermentation.

Soil: **MARC CHANDROSSI** limestone
(514) 512-8333
Age of the vineyard: 25-years-old
Territory Manager

STÉPHANIE GOUIN
(450) 675-8557
Territory Manager

PASCAL BROUILLARD
(514) 242-7097
pascal.brouillard@royplus.co

STÉPHANE MATTE
(418) 558-1019

**PIERRE-MARTIN
BELLEVILLE**
(418) 575-3206
info@royplus.co

MARGUERITE AGHABY
(514) 722-4066
info@royplus.co

Pruning: Cordon de Royat
Density of plantation: 4400 plants/ha
Harvest: manual
Average yield: 45 hl/ha
Elevation: 80-150 meters
Climate: Mediterranean

Roy+co
SELECTIONS



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Territory Manager

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