



















LES DOMAINES PAUL MAS

Château Jérémie Terroir
des Corbières 2021

\$19.75

* Suggested retail price

	Product code	15345503
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Pending
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Languedoc-Roussillon
	Appellation	Corbières
	Varietal(s)	Carignan
	Varietal(s)	Grenache
	Varietal(s)	Syrah
	Varietal(s)	Mourvèdre
	Alcohol percentage	14,5%
	Colour	Red
	Sugar	Dry
	Sugar content	1,8
	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 purple colour. Aromas of raspberry, blueberries, and savory flavors of "garrigues" and black olives. Full-bodied wine with velvety tannins and beautiful length

PRODUCT NOTES

The vineyard is anchored in the terroir of Corbières, located between the city of Carcassonne and Narbonne. In 2015, JeanClaude Mas acquired it. Completely renovated, the cellar of the estate can now receive all the harvest in optimal condition for a careful vinification.

PRODUCTION NOTES

Separate vinification for each grape variety. The Carignan is partly harvested by hand. It will be followed by the other varieties within 7 days after harvesting. Fermented by a 5-day maceration. Vinification is made with whole hand-picked cluster and partly destemmed grapes. Use of oak and cement vats from 50 to 100 hl.

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Roy+co

250hl. 30% of the wine is aged in American and French oak barrels for 6 months, the 30% in 50hl oak foudres and the rest in cement vats. Final blend is done one month before bottling.



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