

Wijnfiche

Mas des Mas | Gres de Montpellier France (LANGUEDOC) – 2017

Domain

Mas des Mas

The vines are planted on steep slopes. The sticks have an average age of 40 years. The philosophy of "Les Domaines Paul Mas" is aimed at preserving the typicity of soil and grape variety, and at the same time presenting a wine that meets what consumers are asking today: lots of fruit, concentration, color, aroma and taste.

Vinification

The grapes are harvested by hand. Average yield 24 hl / ha. Separate vinification of the grape varieties, fermentation at controlled temperature. For eleven months, 30% of the blend ages in American oak barrels, and 70% in concrete tanks.

Taste

This wine has a garnet red color. In the nose we find black fruit with some spiciness. It is a rich, full-bodied wine with soft tannins. Fairly long final with a nice balance.

Food pairing

Meat - red | Cheese - hard | Exotic kitchen | Game - boar | Wild mushrooms | Meat - Lamb cutlets with red curry

General information

Type: Red wine

Grape varieties: Mourvèdre (50%), Syrah (30%), Grenache (20%)

Viticulture: Traditional

Storage (years): "+ 5-7"

Serving temperature: 16-18°

