Wijnfiche

Mas des Mas | Grés de Montpellier
France (LANGUEDOC) — 2023

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 shows a garnet-red color. The nose reveals dark fruit alongside subtle spicy hints. It's a rich, full-bodied wine with smooth tannins. The finish is fairly long, with a lovely balance.

Food pairing

Cheese - hard | Exotic kitchen | Game - boar | Wild mushrooms

General information

Type: Red wine
Grape varieties: Mourvèdre (50%), Syrah (30%), Grenache (20%)
Viticulture: Traditional
Storage (years): + 5-7
Serving temperature: 16-18 °C
Taste profile: Complex generous



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