



GRAPE-TO-GLASS

wines worth sharing

Paul Mas Réserve Chardonnay 2019

Grape Varietal:	100% Chardonnay
Growing Region:	Languedoc-Roussillon - France
Owner / Winemaker:	Jean-Claude Mas



I have had the pleasure to visit Paul Mas Wines on a couple of occasions, with the winery and vineyards located between Pézenas and Montpellier - just 10km from the Mediterranean. Their varied vineyards cover 162 hectares across the Languedoc, Languedoc Pézenas, Grés de Montpellier and Pays d'Oc appellations. The vines are grown in a beautiful setting on the slopes of the Hérault Valley, surrounded by olive trees, pine forests, oak trees and orchards, enjoying exposure to the north, south and west, benefiting by the local Mistral and Tramontane winds. The grapes are also heavily influenced by the gravelly clay, limestone, chalky and fossil-rich soils of the area.

Jean-Claude is a first-generation winemaker, though he is a fourth generation grape-grower, and has been a leader in bringing a new focus to this historical Languedoc grape-growing region of Southern France. Since taking the helm of the family business in 2000, he has looked to source the highest quality grapes from twelve privately-owned estates and premier growers making wines of authenticity. Jean Claude has energy-plus for all that he does with a driven ambition and innovative spirit.

The Chardonnay grapes for this wine were sourced from the single vineyard of Nicole which is only a short drive north of Pézenas. On arrival into the winery the grapes underwent destemming and a prompt cooling down of the must. There was no skin contact, with the juice quickly pressured off into tank for the first stages of fermentation. With 15% of the wine finishing its fermentation in new oak barrels, then after malolactic fermentation, tasting and blending, the cuvée was then aged in oak barrels for another 3 months before bottling.

In the glass you will be greeted by golden yellow colour. On the nose you have warm tropical aromas of pineapple, sweet pears, ripe apples with subtle aromas of vanilla and toast. On the palate, this is a warm climate Chardonnay expressing a soft opulent nature, with low acidity and showcasing those tropical fruits like grilled pineapple, apricot, honey blossom, vanilla and hazelnut from its time in oak. This wine is medium-to-full in palate weight and intensity, with a rounded long finish.

This 2019 Paul Mas Réserve Chardonnay has 13.5% Alc./vol. Chill gently and serve in a generous wine glass at 8-10°C.

Cellaring Potential:

Drinking well this season - and will age for another 18-24 months.

Food Pairing Suggestions:

Perfect wine pairing with slow roast or crumbed chicken, turkey, pork & crackling with truffle mash, pumpkin gnocchi and aged creamy cheeses - enjoy.

A ripe, warm climate Chardonnay with a rounded easy drinking nature.

