



GRAPE-TO-GLASS

wines worth sharing

Paul Mas Réserve Chardonnay 2020

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 1st-generation winemaker, though he is a 4th-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 fifteen privately-owned estates and premier growers making wines of authenticity.

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 for a small portion, the wines were tasted and blended, the cuvée was then aged in oak barrels for another 3 months before bottling.

In the glass you will be greeted by soft golden yellow. On the nose you have tropical aromas of ripe apples, pineapple, sweet pears, with subtle notes of vanilla and toast. On the appealing palate, your senses are treated to those warm climate Chardonnay characters expressing a soft opulent nature, with soft acidity and celebrating those tropical fruits like grilled pineapple, white peaches, summer blossom, and deft hazel praline from its short time in oak. This wine is medium-to-full in weight and intensity, with a smooth dry finish.

This 2020 Paul Mas Réserve Chardonnay has 13.5% Alc./vol. Made in a classic dry style. Chill gently and serve in a generous wine glass at 9° - 10°C.

Cellaring Potential:

Drinking perfectly well this season - and will age well for another 2 - 3 years.

Food Pairing Suggestions:

Perfect wine pairing with slow roast or stuffed chicken, turkey, pork & crackling with cheese mash, pumpkin gnocchi, aged cheeses and crusty bread - *enjoy*.



A ripe, warm climate southern French Chardonnay with an easy drinking nature.