



GRAPE-TO-GLASS

wines worth sharing

Paul Mas 'Reserve' S.V. Cabernet Sauvignon 2020

Grape Varietal:	100% Cabernet Sauvignon
Growing Region:	Single Vineyard, Languedoc Region - 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. The grapes for this wine were sourced from the low cropping 'La Forge' vineyard which lies just a short distance east of the iconic fortified city of Carcassonne. The grapes heavily influenced by the gravelly clay, limestone and chalk 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 fifteen privately-owned estates and premier growers.

The hand-harvested grapes are destemmed and underwent a cool maceration for around 10 days with daily pump overs to extract a rich colour and character. The wine is then softly pressed, the first pressings are re-blended with the free run wine. Fermentation was in stainless-steel tanks at controlled temperatures. A small portion (around 20%) was transferred to oak barrels for a gentle malolactic fermentation and then ageing for 6 months in French oak and the rest continuing its maturing in stainless-steel tanks.

As you pour you are greeted by a deep dark red colour with a shining violet hue. On the developing aroma you have notes of blackcurrants, blueberries, mulberries, blackberries, along with red peppers, tobacco, cacao, dried spices and vanilla.

The palate is nicely balanced with a relaxed complexity, due to its velvety texture and dense berry flavours that engage the full breadth of the palate. The wine has a luscious nature and a medium-to-full bodied weight. The wine has ripe tannins and a deft infusion of vanilla oak giving the wine a good structure and an elegance. As the wine its kept vibrant and celebrates those ripe dark berries, while remaining classically taught with just the right amount of fruit acidity. Which leads you through a remarkable long memorable finish. *Treat yourself - this wine is definitely worth sharing.*

This 2021 Brookfields 'Barrique Fermented' Viognier has 14% Alc./vol. Classic dry style. Chill gently and serve in a generously shaped wine glass at 9°- 10°C.

Cellaring Potential:

With medium decanting approachable this season - though would appreciate another 6-9 months and will age well for another 5 - 7 years.

Food Pairing Suggestions:

Perfect wine pairing with slow roasted or grilled meats, wild game dishes served with a wine-jus and earthy vegetables or a truffle mash or duck-fat chunky-chips, mushroom-truffle pasta dishes, along with aged hard cheeses - *enjoy.*

An expressive Cabernet Sauvignon with good structure & classic character.

