

# Chateau Paul Mas - Clos des Mûres

*AC Coteaux-du-Languedoc*

<b>Country</b>	France
<b>Type</b>	Still wine
<b>Color</b>	Red
<b>Situation</b>	Between Sète and Pézenas, about 25 km northeast from Béziers Les
<b>Owner</b>	Domaines Paul Mas in Pézenas
<b>Surface</b>	20 hectares
<b>Soil</b>	Clay-chalk and calcareous marl rich in fossils
<b>Average production</b>	37 hl/ha
<b>Grape varieties</b>	Syrah (90%), grenache (10%)
<b>Age of the vineyard</b>	on average between 27 and 47 years (syrah), 48 years (grenache) en 15 years (mourvèdre)
<b>Cellaring</b>	5-8 years
<b>Viticulture</b>	Environment respecting approach to limit the use of chemical products; grassing down to minimize the use of herbicides; partly mechanical and partly manual harvest.
<b>Winemaking</b>	After destemming, each variety is vinified separately; fermentation during 5 days at 29Â°C maximum, traditional maceration during 27 (syrah) and 25 days (grenache) in stainless steel and concrete tanks under temperature control
<b>Ageing</b>	During 9 months in French (Seguin-Moreau, Ermitage) and American oak barrels.
<b>Tasting notes</b>	This wine has a intense garnet colour with purple shine and a complex nose with aromas of red fruit (raspberry, blackcurrant), violets, cacao and spices; it is powerful but elegant with soft tannins and a lingering finish
<b>Note</b>	
<b>Gastronomy</b>	Paté and tureen,poultry, rabbit,white meat,red meat,meat in sauce,stewed meat,small game,light cheese

