



TECHNICAL SHEET

AOP MINERVOIS – Domaine Mas Paumarhel "Entracte" (red)

In the heart of Languedoc, the small vineyard Mas Paumarhel is situated in a typical village between sea and mountains.

After few years of hard work in the vines, the winemaker Jean-Luc Dressayre have finally presented his first cuvees in 2007.

The grounds are not very profound and has only limited water stocks. This type of soil is perfect to grow qualitative grapes. The quality has always been the guiding principle here.

The estate name « Mas Pau-mar-hel » was chosen because of Jean-Luc's three daughters name: Pauline, Marion and Helene.

Grape varieties: 40% Grenache, 30% Carignan, 30% Syrah

Alc. by Vol.: 13,5% Vol.

Harvest and vinification:

Grapes are totally de-stemmed.

Traditional winemaking, varieties are separated to control assemblage with moderate extraction (and pumping).

After blending kept in vat for about 12 months.

Tasting notes:

The color is ruby red with violet notes.

Aromas are of red fruit (blackcurrant, strawberry).

In the mouth it develops a pleasant roundness followed by very soft tannins making it an accessible wine, easy to drink.

The final finish remains fresh with red fruit and liquorice.

It can be served slightly chilled.



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