



TECHNICAL SHEET

AOP MINERVOIS LA LIVINIÈRE – Domaine Mas Paumarhel

"Le Mourel Rouge"

(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: 70% Mourvèdre, 20% Syrah, 10% Grenache

Alc. by Vol.: 14% Vol.

Harvest and vinification:

Traditional handpicking in small crates at best maturity.

After destemming, the different grape varieties are separately vinified, afterwards, they follow an aging process in Bourguignon oak barrels for about a year.

Tasting notes:

This wine displays a bright deep red color.

The powerful and seductive nose brings liquorice notes, cherry Kirsh and gripping grilled toast flavors.

Voluminous and gentle on the palate, the aromas disclose a harmonious nose, with baked brioche notes.

To finish, a scrubland touch with thyme, peppermint... which leads us to continue this exciting discovery.



**AOP Minervois
Domaine Mas Paumarhel**