



TECHNICAL SHEET

AOP MINERVOIS – Domaine Mas Paumarhel "Paumarhel" (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, 40% Carignan, 10% Syrah, 10% Mourvèdre

Alc. by Vol.: 12,5% Vol.

Harvest and vinification:

Traditional handpicking in small crates at best maturity.

After destemming, the different grape varieties are separately vinified.

Then, they are blended together and placed in vats to follow an aging process.

Tasting notes:

A shiny garnet color with purple sheen.

The nose and the mouth give off wild berries with blackberries, blackcurrants, and raspberries notes.

The attack is dynamic but soon counterbalanced by its soft volume on the palate.

The finish is still fruity but completed by spicy and liquorice flavors.



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