



TECHNICAL SHEET

AOP MINERVOIS – Domaine Mas Paumarhel "Paumarhel" (dry white)

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: 60% Roussanne, 20% Grenache Blanc, 20% Vermentino

Alc. by Vol.: 13% Vol.

Harvest and vinification:

Mechanical harvest at optimal maturity.
Grapes are destemmed and pressed slowly.
Static racking of the cold juice.
Traditional winemaking under temperature control.
Aged in tank on fine lees.
Bottled in early spring.

Tasting notes:

The color is bright straw yellow with beautiful green reflections.
On the nose this wine is delicate with floral and fruity notes (white peach, pear...)
Refreshing in the mouth, balanced with a hint of minerals.



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Domaine Mas Paumarhel**