



## DOMAINE MAS PAUMARHEL 2015 TRADITION ROUGE

In the heart of Languedoc, the small vineyard Mas Paumarhel is situated in a typical village between sea and mountains. After weeks of hard work in the vines, the wine maker Jean-Luc Dressayre has finally presented his first cuvee 2017. The soil is not very deep and has only limited water availability. This type of soil is perfect to grow quality grapes. 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.

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### TERROIR

Calcareous clay

### WINEMAKING

Traditional handpicking in small crates at best maturity. Placed in vats to follow an aging process

### GRAPE VARIETY

40% Grenache  
40% Carignan  
10% Syrah  
10% Mourvedre

### ALCOHOL

12.5%

### SERVICE TEMPERATURE

16°C - 18°C

### HOLDING AND PRESERVATION

Within 4 years

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

### FOOD PAIRING

Great for deli meats, grilled meats or roasted poultry. It will also accompany the cheese platter very well.

