



## DOMAINE MAS PAUMARHEL L'ENTRACTE -2016



In the heart of Languedoc, the small vineyard Mas Paumarhel is situated in a typical village between sea and mountains. After few weeks of hard work in the vines, the wine maker Jean-Luc Dressayre have finally presented his first cuvee 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.

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### TERROIR

Calcareous clay

### WINEMAKING

Traditional winemaking.  
Kept in vats for about 12 months.

### GRAPE VARIETY

40% Grenache  
30% Carignan  
30% Syrah

### ALCOHOL

13,5%

### SERVICE TEMPERATURE

16°C - 18°C

### HOLDING AND PRESERVATION

Within 2 years

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### 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.

### FOOD PAIRING

Excellent for fans of red wine aperitif. Will accompany well salted quiches, pizzas, family dishes made from lasagna pasta, or cold buffets with friends in the summer.

