



DOMAINE MAS PAUMARHEL 2017 TRADITION BLANC



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.

TERROIR

Calcareous clay

WINEMAKING

Mechanical harvest at optimal maturity.
Grapes are destemmed and pressed slowly.
Traditional winemaking, aged in tank on fine lees.

GRAPE VARIETY

60% Roussanne
20% Grenache Blanc
20% Vermentino

ALCOHOL

13%

SERVICE TEMPERATURE

10°C - 12°C

HOLDING AND PRESERVATION

Within 2 years

TASTING NOTES

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

FOOD PAIRING

Great for an aperitif or for dishes based on fish and shellfish as well as cheese-rich dishes.

