



## DOMAINE MAS PAUMARHEL TRADITION ROUGE

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 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 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.

### 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.

