



DOMAINE MAS PAUMARHEL TRADITION BLANC -2017



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.

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 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.

FOOD PAIRING

Great for an aperitif or for dishes based on fish and shellfish as well as cheese-rich dishes such as aligot, tartiflette, or county.

