



## DOMAINE MAS PAUMARHEL LE MOUREL ROUGE -2015



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. Aging process in Bourguignon oak barrels for about a year.

### GRAPE VARIETY

70% Mourvedre  
20% Syrah  
10% Grenache

### ALCOHOL

14%

### SERVICE TEMPERATURE

16°C - 18°C

### HOLDING AND PRESERVATION

Within 5 years

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### TASTING NOTES

This wine displays a bright deep red color. This powerful and seductive nose brings liquorice notes, cherry Kirsh and gripping grilled toast flavours. Voluminous and gentle at the palate, the aromas disclose a harmonious nose, with baked brioche notes.

### FOOD PAIRING

Particularly appreciated it with duck, red meat in sauce or a plate of ripened cheese.

