



DOMAINES PAUL MAS

## CÔTÉ MAS

ROUGE INTENSE 2015

Languedoc, France

Medium garnet with ruby tints color. Intense and fruity nose with aromas of ripe black fruits, blackcurrant and a touch of licorice. Smooth and soft with notes of concentrated and ripe berries and a touch of licorice. Best served at 60°F with red meat, a platter of cheese and charcuterie, or simply by itself!

45% Grenache Noir  
25% Carignan  
15% Cinsault  
10% Merlot  
5% Syrah

TAUB FAMILY SELECTIONS

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