

# BEAUMAS



IGP PAYS D'OC



An official symbol of quality since August 1<sup>st</sup> 2009, the Pays d'Oc IGP (Protected Geographical Indication) is a 100% guarantee of the origins of the wines produced under this label. Subject to a precise set of specifications, the Pays d'Oc wines are certified by the Bureau Véritas and are monitored regularly in terms of the grape varieties present, yields and organoleptic profiles. The grape varieties highlight their terroirs, revealing their characters !

The 'Mas' is a rural stone building typical of the south of France, which was previously used in a farming context. Beaumas therefore honours our regional heritage and invites you to discover grape varieties brimming with sunshine !

#### GEOGRAPHY

Ouveillan,  
near Narbonne.

#### CLIMATE

Mediterranean,  
warm and dry.

#### SOIL

Calcareous  
alluvial terraces.



## CELLIER DU PIC PINOT NOIR

RED

#### TASTING NOTES

A beautiful ruby colour.  
The bouquet reveals notes of macerated fruit, kirsch and spices.  
On the palate it is round, smooth and gourmand.

#### FOOD/WINE PAIRING

Grilled meats, cherry clafoutis.

#### TEMPERATURE

15-17°C.

## CELLIER DU PIC CHARDONNAY

WHITE

#### TASTING NOTES

Pretty pale golden colour.  
The bouquet expresses delicate buttery notes.  
On the palate it is tender and rich in fruit, and provides aromas of pear and fresh lemon in the finish.

#### FOOD/WINE PAIRING

Aperitifs, sautéed turkey, fish, grilled peppers.

#### TEMPERATURE

7-8°C.

