

# DOMAINE PAUL MAS

## Estate Chardonnay 2018



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| <b>Category:</b>     | WINE   |
| <b>Style:</b>        | WHITE WINE   |
| <b>Variety:</b>      | CHARDONNAY   |
| <b>Region:</b>       | LANGUEDOC  |
| <b>Vintage:</b>      | 2018   |
| <b>Volume:</b>       | 750ml  |
| <b>Vineyard:</b>     | 100% Chardonnay.Appellation: IGP Pays dOc  |
| <b>Vinification:</b> | Destemming of the grapes and cooling down of the must upon arrival at the winery. No skin contact, pneumatic pressuring, racking at 8/10C for clarification of the must. Malolactic fermentation for 20% of the cuve. 15% of the Viognier has finished its fermentation in new oak barrels. Ageing: 15% age in oak barrels for 3 months. The other 85% are aged only in stainless steel. |
| <b>Appearance:</b>   | Shiny Gold.  |
| <b>Bouquet:</b>      | Tropical aromas of vanilla and toasted bread.  |
| <b>Palate:</b>       | A rich and soft wine with flavours of apricot, honey and pineapple.  |

### Technical Analysis:

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|--------------------------|--------|-------------------|-----------|
| <b>Alcohol:</b>          | 13.00% | <b>Packaging:</b> | 1 x 750ml |
| <b>Hancocks Product:</b> | 43880  |                   |           |