

# DOMAINE PAUL MAS

## Estate Carignan VV 2017



<b>Category:</b>	WINE
<b>Style:</b>	RED WINE
<b>Variety:</b>	CARIGNAN
<b>Region:</b>	LANGUEDOC
<b>Vintage:</b>	2017
<b>Volume:</b>	750ml
<b>Vineyard:</b>	100% Carignan.Appellation: IGP Pays d'Oc
<b>Vinification:</b>	Cold pre-fermentation at 10C. Fermentation at 27C the first day and then at 24C the next 4 days. And maceration for 7 days at 24C with daily pumping. The wine is then delicately pressed in a pneumatic press. The first presses are assembled. Before the malolactic fermentation, 50% of the wine is placed in 225-liter oak barrels.Aging: The wine is aged for 6 months in American barrels (new for 20% of them). In May, the wine is filtered and bottled.
<b>Appearance:</b>	Intense deep purple with ruby hues.
<b>Bouquet:</b>	Aromas of spices, blackberries, cocoa and notes of undergrowth appear with aeration; finish on toasted notes.
<b>Palate:</b>	Powerful, rich and mellow with silky tannins. Balance between floral, fruity, and fine spices. A complex and elegant wine. Persistent licorice finish.

### Technical Analysis:

<b>Alcohol:</b>	13.00%	<b>Packaging:</b>	1 x 750ml
<b>Hancocks Product:</b>	43957		