



DOMAINE PAUL MAS

Estate Chardonnay 2015



Category:	WINE		
Style:	WHITE WINE		
Variety:	CHARDONNAY		
Region:	LANGUEDOC		
Vintage:	2015		
Volume:	750ml		
Vinification:	Destemming of the grape, skin contact maceration for 3 hours, racking at 5C, pneumatic pressing. 60% of the must is then put in new French oak barrels where it will ferment for one month at low temperature: 16C. The other 40% will ferment in stainless steel.After fermentation in oak barrels the wine is aged for 4 months in barrels. Ageing is made on lees with regular batonnage. The oak-aged wine is then blended with the wine aged in stainless steel before being bottled.		
Appearance:	Bright gold with straw yellow tints.		
Bouquet:	Very elegant with tropical fruits, pineapple, hazelnuts, lime-blossom and quince aromas with a hint of vanilla and toasted bread.		
Palate:	Rich and mellow with a good acidic balance and a long finish with pineapple notes		
Technical Analysis:			
Alcohol:	13.70%	pH:	3.50
Residual Sugar:	1.5 g/L	Packaging:	1 x 750ml
Titrateable Acidity:	3.7 g/L	Hancocks Product:	43988