



DOMAINE PAUL MAS

Estate Chardonnay 2015



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|----------------------|--|-------------------|-----------|
| 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 |