



# DOMAINE PAUL MAS

## Estate Carignan 2021



<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Variety:</b>	CARIGNAN		
<b>Region:</b>	LANGUEDOC		
<b>Vintage:</b>	2021		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	Over 45 years old.		
<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		
<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 liquorice finish.		
<b>Technical Analysis:</b>			
Alcohol:	13.50%	Packaging:	6 x 750ml