



Paul Mas - Réserve Chardonnay, IGP Pays d'Oc, Blanc  
IGP Pays d'Oc, France

**Paul Mas**

D5, Route de villeveyrac,, 34530 Montagnac - France  
Tel. 04 67 24 36 10 - info@cote-mas.fr  
www.paulmas.com/    

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



# Paul Mas - Réserve Chardonnay, IGP Pays d'Oc, Blanc

IGP Pays d'Oc, France

## PRESENTATION

The legend of Vinus, the Heron, started on the Hérault riverbanks, at the foot of Château Paul Mas in Pézenas. Languedoc Grands Crus and Grands vins, from our vineyards in Pézenas or Montagnac, at the Nicole Estate, make up this range, which is complemented by varietal wines with distinct character. Château Paul Mas is made of 2 Estates: The Castle and a 25-ha vineyard in Conas, near Pézenas, the cellar and an 80-ha vineyard in Nicole, near Montagnac. This is where we produce the cuvées Château Paul Mas, Vinus, Vignes de Nicole, Paul mas Estate and Paul Mas. Our labels feature Vinus the heron in front of the Conas castle. The Paul Mas Estate range is composed of wines that come from the different vineyards and estates that make up the Paul Mas Domaines: Ceyras, St Hilaire, Montagnac, Pézenas, Malras.

## TERROIR

Terroir: Clayed and Limestone soils  
Vineyard: 18-25 years old  
Pruning: Guyot  
Density of plantation: 4400 plants/hectare  
Harvest: Mechanical at night  
Average yield: 50hl/ha  
Altitude: 100-240 meters  
Climate: Mediterranean with oceanic influences

## WINEMAKING

Destemming of the grapes and cooling down of the must upon arrival at the winery. No skin contact, pneumatic pressuring, racking at 8/10°C for clarification of the must. Malolactic fermentation for 20% of the cuvée. 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.

## VARIETAL

Chardonnay 100%

## 13.5 % VOL.

Sugar content: 2 g/100 ml

## TECHNICAL DATA

pH: 3,5

Total acidity: 3.5 g/l

## VISUAL APPEARANCE

Shiny gold

## AT NOSE

Quintessence of tropical fruits and hazelnuts, with a hint of vanilla.

## ON THE PALATE

Arich with a good acidity and a long-lasting finish.

## FOOD PAIRINGS

Best served at 10-12°C with with shellfish and fish-courses, or white meats.

### Paul Mas

D5, Route de villeveyrac,, 34530 Montagnac - France

Tel. 04 67 24 36 10 - info@cote-mas.fr

www.paulmas.com/    

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

