



Paul Mas, Vignobles Paul Mas, IGP Pays d'Oc, Blanc

IGP Pays d'Oc, France

PRESENTATION

Paul Mas wines are the result of a symbiotic harmony between an extraordinary region for producing wines, a passion for the vineyard, a respect for the grapes during vinification, and a great blending and aging knowledge: the Paul Mas style.

TERROIR

Terroir: clay and limestone with gravel
Vineyard: 15 to 25 years old
Pruning: Cordon de Royat
Density of plantation: 4400 plants/hectare
Harvest: late for Chardonnay, night mechanics for Viognier and Muscat
Average yield: 51hl/ha
Altitude: 80-120 meters
Climate: Mediterranean

WINEMAKING

Destemming of the grapes, maceration without skin contact. Pneumatic press (free run juice), racking at 10°C to clarify the wine, filtration of racking and reassembly with clean juice, fermentation at 16°C for 17 days with selected yeasts. The fermentation of chardonnay is stopped at a 13% vol with 36 grams of residual sugar. The wine is preserved from contact with oxygen throughout the process.

AGEING

After blending, the wine is aged in stainless steel tanks on the lees for 4 months.

VARIETALS

Chardonnay 80%, Viognier 17%, Muscat blanc à petits grains 3%

12.5 % VOL.

TECHNICAL DATA

Residual Sugar: 15 g/l
pH: 3.4
Total acidity: 3.5 g/l

VISUAL APPEARANCE

Very bright yellow with yellow straw hues.

AT NOSE

Complex with aromas of lemon, dried apricots with light smoky notes.

ON THE PALATE

Rich, soft, and slightly sweet. Very aromatic.

FOOD PAIRINGS

Best served at 10-12°C with seafood and fish dishes, curry, white meats, fresh blue cheeses, tarts, and fruit desserts. This wine will also be very enjoyable alone as a relaxing drink.

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.

