

LES DOMAINES PAUL MAS

Paul Mas Viognier 2023

\$15.99

* Suggested retail price



	Product code	428119
	Licensee price	\$14.39
	Format	12x750ml
	Listing type	Consignment
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine protégée (AOP)
	Region	Languedoc-Roussillon
	Appellation	Languedoc
	Varietal(s)	Viognier
	Alcohol percentage	13.5%
	Colour	White

ABOUT THIS WINERY

The story begins at Château Paul Mas in Conas hamlet, in the splendid town of Pézenas, the city of famous playwright Molière. The estates then expanded to Montagnac, with Nicole vineyard and Mas des Tannes. In 1954, Paul Mas develops the vineyard to 120 ha (296 acres) with his brother, Maxime Mas. In 1987, Paul Mas gives 35 ha to his son, Jean-Claude, who creates 13 years later Domaines Paul Mas.

TASTING NOTES

Golden yellow, bright color, with green undertones. Rich and elegant nose, with a quintessence of dried fruits, peach, white flowers, and a touch of vanilla and honey. Ample, fresh, and smooth palate with a long finish and subtle toasted notes. Serve as an aperitif. Also with seafood and fish, curry dishes, white meats, blue cheese, or any fruit desserts.

PRODUCTION NOTES

De-stemming, skin maceration for 4 hours from the grapes of the oldest vines, settling at low temperature at 10°C. Fermentation lasts 4 weeks, at controlled temperature (18°C max). Malolactic fermentation for 20% of the wine. 15% of Viognier finishes its fermentation in new oak barrels. Aged for a period of 3 months for 15% of the wine.

