

















LES DOMAINES PAUL MAS

\$12.50

* Suggested retail price

Côté Mas Blanc
Méditerranée 2020

	Product code	13289510
	Licensee price	\$12.09
	Format	12x750ml
	Listing type	SAQ General listing
	Status	Unavailable
	Type of product	Still wine
	Country	France
	Regulated designation	Vin de pays (VDP)
	Region	Pays d'Oc
	Varietal(s)	Grenache Blanc 35 %
	Varietal(s)	Chardonnay 25 %
	Varietal(s)	Vermentino 25 %
	Varietal(s)	Sauvignon Blanc 15 %
	Colour	White
	Sugar content	2,6
	Closure type	Twist crown cap

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

Colour: bright gold with green hints.

Nose: complex with flower, peach, and pear aromas.

Palate: fruity, rich, and vivid. Ample, well balanced, and long lasting.

PRODUCT NOTES

Food pairing: at 8°/10° C, it will perfectly accompany all fish dishes, chicken dishes, curry, and all light meals. Very good on its own too.

Cellaring: 3 to 5 years.

PRODUCTION NOTES

Destemming of the grapes. Each varietal is vinified separately from the others. Pneumatic press, racking at 8°/10°C and fermentation at 16°C with selected yeast, to preserve as much as possible fruit, aromas, and softness.

Ageing: 3 months before bottling.

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Terroir: clay and limestone
 Vineyard: 10-35 years old
 Pruning: Guyot Simple
 Density of plantation: 4800 plants/hectare
 Harvest: mechanical
 Average yield: 68hl/ha
 Altitude: 60-150 meters
 Climate: Mediterranean



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