

Chateau Paul Mas blanc 'Belluguette'

AC Coteaux-du-Languedoc

Country	France
Type	Still wine
Color	White
Situation	Altitude: from 40 to 110 metres. Climate: mediterranean.
Owner	Domaines Paul Mas
Surface	
Soil	clay-limestone, with gravel
Average production	40 hl/ha
Grape varieties	Grenache 45%, Vermentino 30 %, Roussanne 15 %, Viognier 10%
Age of the vineyard	9 to 21 years
Cellaring	In the first 5 years, one will appreciate the fruity aromas which then evolve towards more mature notes, with hints of dried fruits.
Viticulture	mechanical harvesting, at night
Winemaking	De-stemming, separate vinification of each variety, pneumatic pressing, settling at 6-8°C. The presses are vinified separately from the free-run juice and then reincorporated. Slow fermentation under temperature control (15 to 18°C maximum) with selected yeasts. The Viognier and Roussanne are fermented in vats and then in new barrels. The Vermentino and Grenache were vinified in stainless steel tanks. For the barrels, 40% American oak and 60% French oak are used.
Ageing	
Tasting notes	Colour: bright yellow with green highlights. Nose: very elegant, with a range of exotic fruit aromas: mango, pineapple, coconut, mixed with vanilla, a floral touch and notes of toasted brioche. Palate: Rich and powerful, with a long finish on a fruity and floral frame.
Note	
Gastronomy	Serve at 10 to 12°C, with shellfish, fish dishes, white meats, chicken tagine with apricots, goat's and sheep's cheese, pies and fruit desserts.

