



#### TASTING NOTES

The nose on this golden yellow wine is very pleasing with notes of pineapple, hazelnuts, lime, and quince. Vanilla and bread notes are also present. The palate is rich and mellow with a nice crisp acidity. This wine has a long lasting and pleasing finish that ends on a pineapple note.

## Arrogant Frog

### Chardonnay - Organic

COUNTRY	ABV
France	13.5%
REGION	VARIETALS
Languedoc	100% Chardonnay
APPELLATION	
IGP Pays d'Oc	

#### WINERY

Jean-Claude Mas, first-generation winemaker, fourth generation grape grower, and owner of Les Domaines Paul Mas, is a leader in fine winemaking in the Languedoc region of Southern France. Since taking the helm of the family winery in 2000, he has prioritized sourcing the highest quality grapes from twelve privately-owned estates and premier growers in the Languedoc to make wines of authenticity and refinement. Within just a few years of its launch, Arrogant Frog has become the mascot of all the estates. Jean-Claude has shown that with creativity, expertise, and humor, the wines of the Languedoc find eager drinkers across the globe. Château Arrogant Frog encompasses 20 hectares of vineyards in Grand Cru Limoux, 15 of which are organically farmed and five are certified Terra Vitis. Despite their Old World roots, Arrogant Frog wines will appeal to more New World palates with fresh, bright fruit and unique varietal character.

#### CULTIVATION

Organic viticulture. The vineyards are planted on limestone and gravel soils in a Mediterranean climate.

#### VINIFICATION

Destemming, no skin contact, racking at 10°C. The wine ferments for 4 weeks with selected yeast: 80% in stainless steel vats and 20% in American oak barrels. Malolactic fermentation takes place with 15% of the cuvée.

#### AGING

The wine is aged for 3 months on its lees. Then, the final blending is made between the wine aged in stainless steel and in barrels.