



TASTING NOTES

Pale gold color with green tints. Elegant aromas of tropical fruits, with peach, white flowers and hints of vanilla. Well-rounded and smooth with refreshing acidity.

Arrogant Frog Chardonnay

COUNTRY ABV
France 13.5%

REGION VARIETALS
Languedoc 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

12-24 year old vines planted on clay and limestone soils. The vineyards are managed with total respect for the environment.

VINIFICATION

Destemmed grapes are vinified separately at low temperatures in stainless steel tanks for three weeks without skin contact.

AGING

After the second week of fermentation, 30% of the Chardonnay finishes its fermentation in oak barrels and remains in oak to age for three months. The wines are blended and allowed to rest before bottling.