

MAS  
DE

DAUMAS GASSAC

CUVÉE ÉMILE PEYNAUD 2002



*Daumas Gassac wines owe their very being to Professor Emile Peynaud! So it's only right that our greatest wine should be named in his honour! It's a tribute to the man who taught us everything, the man who unveiled the art of creating a wine in the image of the great terroir that is the Gassac Valley.*

### DENOMINATION

IGP Pays d'Hérault

### AGE OF THE VINES

Planted in 1972.

### SOILS

Red Glacial deposits.

### GRAPE VARIETIES

100 % Cabernet Sauvignon.

### HARVEST

100 % Manual.

### YIELD

25 hl/ha.

### VINIFICATION

Classic Medoc vinification, long fermentation and maceration. No filtration.

### MATURING

24 months in oak barrel: 12 months in new oak barrel and 12 months in one and two years old barrel.

### TOTAL ACIDITY

3,53

### FOLIN (TANNINS)

63

### PH

3,46

### ALCOHOL

12,5 % vol.

### PACKAGING

Burgundy bottle - Individual Wooden case.

### TASTING

Serve between 17° and 18°C. Need to be decanted a long time in advance (at least 3 to 4 hours) before serving.