

MAS
DE

DAUMAS GASSAC

CUVÉE ÉMILE PEYNAUD 2007



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

4,07

FOLIN (TANNINS)

58

PH

3,40

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.