

SAS Moulin de GASSAC

PLOT SELECTIONS

PONT DE GASSAC RED



A powerful and elegant wine. A delight with red meat, game, duck and spicy dishes.
Choice of old vines and terroirs with strong personality.

Serve between 18°C and 20°C.

Best decanted 2 hours before a meal, with stopper in place.

NAME OF THE WINE	Pont de Gassac Red.
COUNTRY / REGION	France / Languedoc
TERROIR	Terroir of Villeveyrac.
APPELLATION	IGP Pays d'Hérault
COLOUR	Deep ruby red.
NOSE	Expressive, complex.
PALATE	Red berries, powerful, round and warm tannin.
FINISH	Structured and balanced, with nice species.
SOIL TYPE	Lime sandstone and Rognacien marl slopes for Cabernet Sauvignon et Merlot. Terroir in front of Mediterranean Sea.
GRAPE VARIETIES	40% Grenache, 25% Cabernet- Sauvignon, 25% Merlot, 10% Syrah.
VINIFICATION	Traditional maceration (around 20 days), at 25°C to 32°C. Regular pumping over.
MATURING	9 to 10 months in stainless steel vats.
YIELD	40 – 45 hl/ha
ALCOHOL	14 % Vol.

SUSTAINABLE
**TERRA
VITIS**
VITICULTURE

