

# MAS DE DAUMAS GASSAC



BLANC DE RAISINS BLANCS

2012

RÉCOLTÉ-VINIFIÉ-ÉLEVÉ

AU MAS DAUMAS GASSAC

Terrain de grès calcaires  
Accroché à un contrefort du Larzac  
Micro-climat froid qui protège l'acidité  
Et exalte  
La remarquable complexité aromatique  
Culture naturelle - 30 hectares/hectare

Viognier - Chardonnay  
Manseng - Chenin

La vendange 2012 a produit  
62 000 bouteilles

Contient: Sulfites / Contains: Sulphites

 SERVIR A 10°/12°C  13,5% vol.

\* Grape varieties information may differ with the back label.

## VINTAGE: 2012

### Denomination :

IGP St Guilhem-le-Désert – Cité d'Aniane.

### Harvest dates: *(hand-picked)*

10 September – 16 September 2012 (7 days).

### Grape varieties:

- 33% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 25% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 17% Chardonnay.
- 15% Chenin Blanc (origin of the vine: Domaine Huet – Vouvray).
- 11% rare grape varieties : Marsanne, Roussanne, Petit Courbu, Muscat Petit grain, Muscat d'Alexandrie, Gros Manseng, Semillon (France), Fiano (Italie).

### Climate:

This year, after a cold, dry winter, followed by a fresh, rainy spring, the plants took their time to develop.

The result: flowering was a fortnight to three weeks later than in 2011, and much the same for ripening.

July was cool and dry, followed by a reasonably warm but still dry month of August.

**Harvest:** "This morning's rain fall looks like being just the sip of water that could turn this harvest into a 5 Star harvest!" *Samuel GUIBERT*

### Average age of the vines:

29 years.

### Yield:

30 hl/ha.

### Total production:

62.000 bottles.

### Alcohol by vol.:

13,83% Vol.

### Total acidity (H2SO4):

3,96.

### Ph:

3,35.

### Residual sugar:

6.9g.