

MAS DE DAUMAS GASSAC



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The Grand Cru of the Languedoc

WHITE 2014

Viognier 24%, Petit Manseng 24%,
Chardonnay 23%, Chenin 13%, other varieties 16%.

In 1971, the Guibert family founded the Mas de Daumas Gassac estate on an historical farm with a unique red glacial terrain contributing to its reputation as the "First growth of the Languedoc".

With 67 estate vineyard plots, farmed in total respect of Nature and surrounded by the Garrigue forest, nature's balance and life have been totally preserved in this magical valley.

Aged in stainless steel tank, this extraordinary wine is the result of a unique marriage between 4 noble grape varieties with magnificent flavours sustained by a rich texture.

Enjoy its explosive aromas during the first 3 years or age for up to 15 years. We recommend decanting for optimum enjoyment.



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Contains sulphites

* Grape varieties information may differ with the back label.

VINTAGE: 2014

Denomination :

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

Harvest dates: *(hand-picked)*

5 September – 8 September 2014 (4 days).

Grape varieties:

- 24% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 23% Chardonnay (origin of the vine: Comtes Lafon).
- 24% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 13% Chenin Blanc (origin of the vine: Domaine Huet – Vouvray).
- 16% rare grape varieties : Marsanne, Roussanne, Petit Courbu, Muscat Petit grain, Muscat d'Alexandrie, Gros Manseng, Semillon (France), Fiano (Italie).

Climate:

The year's weather was marked by a gentle winter, then a dry spring was followed by a moderate summer - hence picking starting earlier than 2013. But the actual quantity of grapes harvested was down by 35%.

Harvest: The weather conditions were ideal (dry and hot days with temperatures of around 33-34°C and cool nights around 9-10°C)

Average age of the vines:

33 years.

Yield:

35 hl/ha.

Total production:

60.000 bottles and 800 magnums.

Alcohol by vol.:

13,30% Vol.

Total acidity (H₂SO₄):

3,98.

Ph:

3,28.

Residual sugar:

11.6g.