

MAS DE DAUMAS GASSAC



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The Grand Cru of the Languedoc

WHITE 2015

*Petit Manseng 27%, Viognier 25%,
Chenin 16%, Chardonnay 15%, other varieties 17%.*

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

With 67 estate vineyards 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.

Age'd 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.



CONTAINS SULPHITES - SISÄLTÄÄ SULFIITTEJA
INNEHÄLLER SULFITER - CONTIENT DES SULFITES

www.daumas-gassac.com

VINTAGE: 2015

Denomination :

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

Harvest dates: *(hand-picked)*

7 September – 10 September 2015 (3.5 days).

Grape varieties:

- 27% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 25% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 16% Chenin Blanc (origin of the vine: Domaine Huet – Vouvray).
- 15% Chardonnay (origin of the vine: Comtes Lafon).
- 17% rare grape varieties : Marsanne, Roussanne, Petit Courbu, Muscat Petit grain, Muscat d'Alexandrie, Gros Manseng, Semillon (France), Fiano (Italie).

Climate:

Dry winter and spring, followed by an exceedingly hot summer and just the right amount of rain in August meant we were able to pick grapes at an ideal maturity.

Average age of the vines:

33 years.

Yield:

35 hl/ha.

Total production:

71 000 bottles and 1000 magnums.

Alcohol by vol.:

13,30% Vol.

Total acidity (H₂SO₄):

3,98.

Ph:

3,32.

Residual sugar:

12g.