

MAS DE DAUMAS GASSAC



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"The first 'first-growth' estate of the Languedoc" (H.J.)

WHITE 2017

*Petit Manseng 36%, Viognier 24%,
Chardonnay 24%, Chenin 16%*


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 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.

BOTTLED AT MAS DE DAUMAS GASSAC, ANIANE - FRANCE
SAINT-GUILHEM-LE-DÉSERT CITÉ D'ANIANE
Indication Géographique Protégée

13,5% vol.  PRODUIT DE FRANCE - PRODUCE OF FRANCE
CONTIENE(S) SULFITES: 350MG/L & 350MG/100ML
INNEHÅLLER SULFITER - INHÅLLSÄMNINGEN 750 ml

www.daumas-gassac.com

VINTAGE: 2017

Denomination :

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

Harvest dates: *(hand-picked)*

24 August – 28 August 2017 (5 days).

Grape varieties:

- 21% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 33% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 20% Chardonnay (origin of the vine: Comtes Lafon).
- 12% Chenin Blanc (origin of the vine: Domaine Huet – Vouvray).
- 14% rare grape varieties : Marsanne, Roussanne, Petit Courbu, Muscat Petit grain, Muscat d'Alexandrie, Gros Manseng, Semillon (France), Fiano (Italie).

Climate:

Thanks to plenty of rain during the first half of the year, and a magnificent dry, sunny summer, the vines hardly suffered any water stress. Conditions were optimal for perfectly ripe grapes.

Cool nights and fairly warm days accompanied us throughout the harvest, it had a distinctly autumnal feel!

Average age of the vines:

33 years.

Yield:

30 hl/ha.

Total production:

52 000 bottles and 1000 magnums.

Alcohol by vol.:

13,5% Vol.

Total acidity (H₂SO₄):

4.14.

Ph:

3,28.

Residual sugar:

5.0g.

* Grape varieties information may differ with the back label.