


MAS
DE
DAUMAS GASSAC
BLANC 2021



BLEND

31% Viognier (origin of the vine: Georges Vernay – Condrieu).
23% Petit Manseng (origin of the vine: Charles Hours – Béarn).
13% Chardonnay (origin of the vine: Comtes Lafon).
5% Chenin Blanc (origin of the vine: Domaine Huet – Vouvray).
28% rare varieties: Marsanne, Roussanne, Petit Courbu, Muscat Petit grain, Muscat d’Alexandrie, Gros Manseng, Semillon (France), Fiano (Italie).

A SYMBIOSE OF THE STYLES

2021 was characterized by a cold winter, ending with a severe frost in April, which affected many of France’s vineyards.

Between 31 March and 16 April, the temperature in the valley dropped to -5°C on several occasions, partially destroying the potential harvest.

TASTING

Best if served between 11°C and 12°C.

To be drunk young (in the first 18 months) to appreciate its magnificent minerality and very complex fruit aromas. Alternatively, to be kept at least from 4 to 12 years to discover a very rich wine with notes of honey and crystallized fruits.

Delicious by itself as an aperitif or with oysters, foie gras or any grilled fish.

A truly unique experience!

BLANC DE RAISINS BLANCS

2021

RÉCOLTÉ-VINIFIÉ-ÉLEVÉ-MIS EN BOUTEILLE
AU MAS DE DAUMAS GASSAC, ANIANE - FRANCE

Encépagement :

Viognier 31% - Petit Manseng 23%
Chardonnay 13% - Chenin 5%
et Variétés Rares 28%

Terroir de grèzes calcaires.
Accroché à un contrefort du Larzac.
Micro-climat froid qui protège l’acidité et exalte
la remarquable complexité aromatique.

Culture respectueuse de l’environnement
30 hectolitres/hectare

SERVIR À 10°/12°C

INDICATION GÉOGRAPHIQUE PROTÉGÉE
SAINT-GUILHEM-LE-DÉSERT CITÉ D’ANIANE



PRODUIT DE FRANCE
CONTIENT DES SULFITES
CONTIENE 13,5% vol.
750 ml



DENOMINATION: IGP Saint-Guilhem-le-Désert - Cité d’Aniane

HARVEST DATES (HAND-PICKED): 9 September – 12 September (4 days)

VINIFICATION: Skin maceration for 5 to 7 days, fermentation in stainless steel vat

SOIL TYPE: White Lutecian Limestone

AVERAGE OF THE VINES: 36 years old

YIELD: 25 hl/ha

AGEING: 2 - 4 months in stainless steel tank

ALCOHOL BY VOL.: 13,5 % vol

PH: 3,36

TOTAL ACIDITY: 3,87

RESIDUAL SUGAR: 5,9 g