

MAS DE DAUMAS GASSAC

VINTAGE : 2016



MAS DE DAUMAS GASSAC

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

RED 2016

Cabernet Sauvignon 73%, Merlot 7%,
Cabernet Franc 4%, Petit Verdot 4%, Malbec 3%,
Pinot Noir 3%, Nebbiolo 3%, Dolcetto 3%

In 1971, the Guilbert 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.

This very elegant wine is best enjoyed for its complex fruit character in the first 5 years or from 7 to 25 years for its depth and complexity.

We recommend decanting for optimum enjoyment.

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

PRODUIT DE FRANCE - PRODUCE OF FRANCE
CONTIENS SULFITES - SISÄLTÄÄ SULFITTEJA
INNEHÅLLER SULFITER - CONTIENE DES SULFITES 750 ml

www.daumas-gassac.com

* Grape varieties information may differ with the back label.

Denomination :

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

Harvest dates: (hand-picked)

12 September – 18 September 2016.

Grape varieties:

- 73% Cabernet Sauvignon,
- 7% Merlot,
- 4% Cabernet Franc,
- 4% Petit Verdot,
- 3% Malbec,
- 3% Pinot Noir,
- 6% variétés rares : Tannat, Abouriou (France), Nielluccio, Montepulciano (Italie), Saperavi (Géorgie), Carménère (France), Tempranillo (Espagne).

Climate:

Spring was rainy and cool. A very sunny summer followed, with no rainfalls after early June, but was marked by intense heat last week of August and first week of September.

This weather allowed the grapes to reach maturity evenly throughout the vineyard.

Average age of the vines:

42 years.

Yield:

40 hl/ha.

Total production:

104 000 bottles and 4000 magnums.

Alcohol by vol.:

13.5 % Vol.

Total acidity:

3.85.

Ph :

3.56.

Folin : (tannin)

62.