

  
**MAS**  
**DE**  
**DAUMAS GASSAC**  
**ROUGE 2020**



### BLEND

Cabernet Sauvignon 71 %,  
Syrah 6 %, Tannat 5 %, Merlot 4 %,  
Cabernet Franc 3 %, Petit Verdot 3 %,  
Pinot Noir 2 %, Malbec 2 %,  
Rare varieties 4 %: Nielluccio, Montepulciano (Italie), Saperavi (Géorgie),  
Carménère (France), Tempranillo (Espagne) Abouriou (France).

### CLIMATE

The winter was cold, but never freezing cold, and there was no snow. The spring was well-balanced in terms of rain, enabling a slow, steady ripening of the berries.

Mild weather conditions allowed the buds to open delicately. There were no heatwaves during the summer, or excessive spikes in temperature, with an average of 28°C during the day and cool nights, between 10°C and 12°C.

On Saturday, 15 August a storm broke, gilding the vineyard with something more precious than gold...

This rain could not have come at a more perfect moment! In the space of one night, we went from a very good harvest to an exceptional harvest. This vintage has an authentic personality, reminding us of the first vintages of the domaine.

### TASTING

To be served around 17°C and 18°C. To be drunk in its youth (in the first 3 years) to enjoy its superb fruit aromas. Or to be open from the 5th year to 20th year to appreciate its amazing ageing potential. Perfect with complex dishes, red meat, game (especially venison and wild-boar) and cheeses. Need to be decanted a long time in advance (at least 3 to 4 hours before serving).

**DENOMINATION:** IGP Saint-Guilhem-le-Désert - Cité d'Aniane

**HARVEST DATES (HAND-PICKED):** 03 – 21 September 2020 (8 days)

**VINIFICATION:** Slow extraction, delicate pump-over and soft infusion vinification, long fermentation and maceration, no filtration

**SOIL TYPE:** Red Glacial deposits

**YIELD:** 35 hl/ha

**AVERAGE OF THE VINES:** 43 years old

**ALCOHOL BY VOL.:** 13,5 % vol

**AGEING:** 12 to 15 months in oak barrel (1 to 7 years old barrels)

**PH:** 3,53

**TOTAL ACIDITY:** 3,47

**FOLIN (TANNIN):** 59

**MILLÉSIME**  
**2020**

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

Encépagement :  
Cabernet Sauvignon 71% - Syrah 6% - Tannat 5%  
Merlot 4% - Cabernet Franc 3%  
Petit Verdot 3% - Pinot Noir 2% - Malbec 2%  
Variétés Rares 4%

Terroir de grès glaciaires profonds.  
Micro-climat frais.

Culture respectueuse de l'environnement.  
Vinification traditionnelle. Elevage en fûts de chêne.  
Ce grand vin puissant, complexe, original,  
peut se boire en fruit de 3 à 5 ans,  
en maturité de 10 à 15 ans,  
en majesté de 15 à 25 ans.

SERVIR À 18°/19°C.

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

       

PRODUIT DE FRANCE  
CONTIENT DES SULFITES  
CONTAINS SULFITES  
EXTRAIT SULFITE

13,5% vol.  
750 ml

