

# MAS DE DAUMAS GASSAC

## WHITE



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!

Best if served between 10°C and 12°C.

<b>Name of the wine</b>	Mas de Daumas Gassac White
<b>Country / Region</b>	France / Languedoc
<b>Terroir</b>	Gassac Valley
<b>Appellation</b>	IGP Saint Guilhem le désert cité d'Aniane.
<b>Soils Type</b>	White Lutetian Limestone
<b>Grape varieties (approx.)</b>	25% Viognier – 25% Chardonnay – 25% Petit Manseng – 15% Chenin Blanc and 10% other grape varieties including Courbu from Bearn, Petite Arvine from Valais, Rhole from Provence, Marsanne from the Rhone valley and 10 other rare grape varieties.
<b>Vinification</b>	Skin maceration for 5 to 7 days Fermentation in stainless steel tank
<b>Elevage</b>	2 - 4 months in stainless steel tank
<b>Harvest</b>	100% Manual
<b>Yield (approx.)</b>	35 hl/ha
<b>Alcohol</b>	13 % Vol.
<b>Total Production</b>	60000 bottles.

