

MAS DE DAUMAS GASSAC

VINTAGE: 2017



MAS DE DAUMAS GASSAC

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

RED 2017

Cabernet Sauvignon 78%, Cabernet Franc 5%, Merlot 5%, Petit Verdot 4%, Pinot 2%, Malbec 2%, Nebbiolo 2%, Dolcetto 2%

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 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 - ΣΕΛΙΤΙΑ ΣULFITHIA
UNSHALLER SULFITES - CONTIENS EDS SULFITES 750 ml

www.daumas-gassac.com

Denomination :

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

Harvest dates: *(hand-picked)*

2 September – 13 September 2017 (7 days).

Grape varieties:

- 78% Cabernet Sauvignon,
- 5% Merlot,
- 5% Cabernet Franc,
- 4% Petit Verdot,
- 2% Malbec,
- 2% Pinot Noir,
- 4% variétés rares : Barbera, Nebbiolo, Dolcetto, Armigne, Arenie, Bastardo, Saperavie, Tchkaveri, Montepulciano, Areni Noir, Tchekavesi, Souzon, Brancalleo, Carmenere, Abouriou et Plavac Mali.

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:

42 years.

Yield:

40 hl/ha.

Total production:

82 000 bottles and 3000 magnums.

Alcohol by vol.:

13.5 % Vol.

Total acidity:

3.59.

Ph :

3.54.

Folin : *(tannin)*

60.

* Grape varieties information may differ with the back label.