

MAS DE DAUMAS GASSAC

RED



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)**

Name of the wine	Mas de Daumas Gassac Red
Country / Region	France / Languedoc
Terroir	Gassac Valley
Appellation	IGP Saint-Guilhem-le-désert cité d'Aniane
Soils type	Red Glacial deposits
Grape varieties (~)	75% Cabernet Sauvignon + 20 rare grape varieties
Vinification	Classic Medoc vinification – long fermentation and maceration (20 days at least) in stainless steel tank - no filtration
Maturing	12 to 15 months in oak barrel (1 to 7 years old barrels)
Harves	100% Manual
Yield (~)	35 hl/ha
Alcohol	13% Vol.
Total production	120.000 to 150.000 bottles maximum

