

# MAS DE DAUMAS GASSAC

## CUVÉE ÉMILE PEYNAUD



**Best if decanted and served between 16° and 18°C.**

Daumas Gassac wines owe their very being to Professor Emile Peynaud! So it's only right that our greatest wine should be named in his honour! It's a tribute to the man who taught us everything, the man who unveiled the art of creating a wine in the image of the great terroir that is the Gassac Valley.

**Need to be decanted a long time in advance (at least 3 to 4 hours) before serving.**

<b>Name of the wine :</b>	Mas de Daumas Gassac « Cuvée Emile Peynaud »
<b>Country :</b>	France.
<b>Region :</b>	Languedoc.
<b>Department :</b>	Hérault.
<b>Town :</b>	Aniane (34150).
<b>Appellation :</b>	Vin de Pays de l'Hérault.
<b>Soils :</b>	Red Glacial deposits.
<b>Grape varieties :</b>	100% Cabernet Sauvignon from first vines planted in 1972.
<b>Vinification :</b>	Classic Medoc vinification – long fermentation and maceration. No filtration.
<b>Maturing :</b>	24 months in oak barrel: 12 months in new oak barrel and 12 months in one and two years old barrel.
<b>Harvest :</b>	100% Manual.
<b>Yield :</b>	25 hl/ha.
<b>Alcohol :</b>	13 % Vol.
<b>Total production :</b>	2 000 bottles.
<b>Packaging :</b>	Burgundy bottle – Individual Wooden case.

