

MAS DE DAUMAS GASSAC



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The Grand Cru of the Languedoc

WHITE 2016

Viognier 31%, Petit Manseng 28%,
Chardonnay 25%, Chenin 16%

In 1971, the Guilbert 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.

Aged in stainless steel tank, this extraordinary wine is the result of a unique marriage between 4 noble grape varieties with magnificent flavours sustained by a rich texture.

Enjoy its explosive aromas during the first 3 years or age for up to 15 years. We recommend decanting for optimum enjoyment.

BOTTLED AT MAS DE DAUMAS GASSAC, ANIANE - FRANCE
SAINT-GUILHEM-LE-DÉSERT CITE D'ANIANE
Indication Géographique Protégée

PRODUIT DE FRANCE - PRODUCE OF FRANCE
CONTAINS SULPHITES - SISAL744 SULFITTEJA
INNEHÅLLER SULFITER - CONTIENT DES SULFITES

14% vol. 750 ml
www.daumas-gassac.com

* Grape varieties information may differ with the back label.

VINTAGE: 2016

Denomination :

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

Harvest dates: *(hand-picked)*

4 September – 7 September 2016.

Grape varieties:

- 27% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 25% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 21% Chardonnay (origin of the vine: Comptes Lafon).
- 13% Chenin Blanc (origin of the vine: Domaine Huet – Vouvray).
- 14% rare grape varieties : Bourboulenc, Marsanne, Roussanne, Petit Courbu, Muscat Ottonel, Muscat Petit grain, Muscat d'Alexandrie, Gros Manseng, Semillon (France), Neherleschol (Israël), Petite Arvine, Amigne (Suisse), Sercial de Madère (Portugal), Khondorni, Tchilar (Arménie), Albarino (Espagne), Falanghina, Fiano, Grechetto todi (Italie).

Climate:

Spring was rainy and cool. A very sunny summer followed, with no rainfalls after early June, but was marked by intense heat last week of August and first week of September.

This weather allowed the grapes to reach maturity evenly throughout the vineyard.

Average age of the vines:

33 years.

Yield:

30 hl/ha.

Total production:

60 000 bottles and 1000 magnums.

Alcohol by vol.:

14% Vol.

Total acidity (H₂SO₄):

4.04.

Ph:

3,22.

Residual sugar:

6.2g.