

MAS DE DAUMAS GASSAC

VINTAGE: 2018



MAS DE DAUMAS GASSAC

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

WHITE 2018

Viognier 39%, Petit Manseng 26%
Chardonnay 20%, Chenin 15%

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.

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 CITÉ D'ANIANE
Indication Géographique Protégée

PRODUIT DE FRANCE - PRODUCE OF FRANCE
CONTIENS SULFITES - SOULTIEN SULFITIEN
INDELLER SULFITIEN - CONTIEN DES SULFITIEN 750 ml

www.daumas-gassac.com

* Grape varieties information may differ with the back label.

Denomination :

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

Harvest dates: (hand-picked)

3 September – 8 September 2018 (6 days).

Grape varieties:

- 35% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 22% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 16% Chardonnay (origin of the vine: Comptes Lafon).
- 10% Chenin Blanc (origin of the vine: Domaine Huet – Vouvray).
- 17% rare grape varieties : Bourboulenc, Petit Courbu, Muscat Ottonel, Muscat Petit grain, Muscat d'Alexandrie, Gros Manseng, Semillon (France).

Neheleschol (Israël), Amigne (Suisse), Sercial de Madère (Portugal), Khondorni, Tchilar (Arménie), Albarino (Espagne), Falanghina, Fiano, Grechetto tutti (Italie).

A symbiose of the styles

Describing this vintage is not an easy task. First a wet winter with one of the biggest snow fall ever seen, then the rain kept on falling until the beginning of summer. Within the first 4 months of the year, our total volume of 2017 rainfall was reached! Summer came with a blessing with a perfect weather: dry and very sunny. Deciding on when to start the harvest has never been this hard due to the impact of the year climate. And yet Mas de Daumas Gassac grand vin blanc is showing an incredible finesse. It is masterpiece of white flesh fruit & tropical notes coming from 21 varieties that express their diversities in one magical symphony!

Average age of the vines:

33 years.

Yield:

29 hl/ha.

Total production:

50 000 bottles and 1000 magnums.

Alcohol by vol.:

13,5% Vol.

Total acidity (H2SO4):

4.03.

Ph:

3.26.

Re

sidual sugar:

9.0.