

MAS DE DAUMAS GASSAC

VINTAGE : 2015



MAS DE DAUMAS GASSAC

"The first "first-growth" estate of the Languedoc" (11,1)

RED 2015

Cabernet Sauvignon 79%, Merlot 7%,
Cabernet Franc 6%, Malbec 2%, Pinot Noir 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 - SISÄLTÄÄ SULFIITTEJA
INNEHÅLLER SULFITER - CONTIENE DES SULFITES 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)

10 September – 23 September 2015.

Grape varieties:

- 79% Cabernet Sauvignon,
- 7% Merlot,
- 6% Cabernet Franc,
- 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:

2015 is a wonderful gift from nature.

The winter brought plenty of water to the soil and the dry spring was optimal for the flowering. The summer heat and the cool nights of August allowed the grapes to reach maturity slowly and perfectly. During the harvest, the good weather and the north wind were ideal for picking the Cabernet Sauvignon at its best.

Average age of the vines:

42 years.

Yield:

40 hl/ha.

Total production:

100 000 bottles and 4000 magnums.

Alcohol by vol.:

13.5 % Vol.

Total acidity:

3.41.

Ph :

3.58.

Folin : (tannin)

62.