

MAS DE DAUMAS GASSAC

VINTAGE : 2013



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The Grand Cru of the Languedoc

RED 2013

Cabernet Sauvignon 72% - Merlot 5%

Tannat 5% - Petit Verdot 5%

Cabernet Franc 4% - Nebbiolo 3%

Dolcetto 2% - Pinot Noir 2% - Malbec 2%

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.

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.



CONTAINS SULPHITES - SİSALFÀ SULFITTEA
DNEHÀLEK SİLİFİTER - CONTENT DES SULFITES

www.daumas-gassac.com

Denomination :

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

Harvest dates: (hand-picked)

23 September – 4 October 2013 (10 days).

Grape varieties:

- 72% Cabernet Sauvignon.
- 5.4% Merlot.
- 5.3% Tannat.
- 3.8% Cabernet Franc.
- 2.5% Malbec.
- 2% Pinot noir.
- 9% rare grape varieties : Nebbiolo, Barbera, Dolcetto, Armigne, Arenie, Bastardo, Saperavie, Tchkaveri, Montepulciano, Areni Noir, Tchekavesi, Souzon, Brancalleo, Petit Verdot, Carmenere, Abouriou and Plavac Mali.

Climate:

A humid and rainy winter and spring, slowing down the vegetation. Flowering from 6TH June. Dry summer with moderate heat. Perfect for the vine, slow and long ripening, the grapes took their time to ripen, giving high quality fruits.

Harvest: beautiful hot and dry weather, late hand picking due to late ripening.

Average age of the vines:

42 years.

Yield:

35 to 45 hl/ha.

Total production:

110.000 bottles and 3000 magnums

Alcohol by vol.:

13.5% Vol.

Total acidity (H2SO4):

3.42

Ph:

3.55

Folin: (tannin)

55.