

MAS DE DAUMAS GASSAC

VINTAGE : 2014



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The Grand Cru of the Languedoc

RED 2014

*Cabernet Sauvignon 77%,
Merlot 7%, Cabernet Franc 5%,
Petit Verdot 3%, Malbec 2%,
Pinot 2%, other varieties 4%*

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.



CONTAINS SULPHITES - SISÄLTÄÄ SULFIITTEJA
INNEHÅLLER SULFITER - CONTIENT DES SULFITES

www.daumas-gassac.com

Denomination :

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

Harvest dates: *(hand-picked)*

11 September – 14 September 2014 (4 days).

Grape varieties:

- 77% Cabernet Sauvignon.
- 7% Merlot.
- 5% Cabernet Franc.
- 3% Petit Verdot.
- 2% Malbec.
- 2% Pinot noir.
- 1% Tannat.
- 3% rare grape varieties : Nebbiolo, Barbera, Dolcetto, Armigne, Arenie, Bastardo, Saperavie, Tchkaveri, Montepulciano, Areni Noir, Tchekavesi, Souzon, Brancalloe, Carmenera, Abouriou and Plavac Mali.

Climate:

The year's weather was marked by a gentle winter, then a dry spring was followed by a moderate summer - hence picking starting earlier than 2013. But the actual quantity of grapes harvested was down by 40%.

Average age of the vines:

42 years.

Yield:

35 to 45 hl/ha.

Total production:

100 000 bottles and 2500 magnums.

Alcohol by vol.:

13.6% Vol.

Total acidity:

3.45.

Ph :

3.57.

Folin : *(tannin)*

63.