

SAS Moulin de GASSAC

SÉLECTIONS PARCELLAIRES

BALSAMIC VINEGAR



The « Vignerons » of the Mas de Daumas Gassac, offer a **highly concentrated, aromatic and tasty** balsamic vinegar. Produced from the grape must of a traditional Languedoc grape variety.

This vinegar is a one-off, we'd say almost traditional, masterpiece made from the must of **Grenache noir**, harvested slightly over-ripen.

The best grapes are directly pressed and kept at cool temperature.

The wonderful must, saturated with sugar and aromas, is immediately sent to *Granhota* company, specialized in producing handmade balsamic vinegar respecting traditions, for a slow and meticulous production. No caramel, thickener or any other additives added.

This incomparable “sweet and sour” vinegar, a vital ingredient in many recipes, is produced in limited quantities.

Remember, making balsamic vinegar is quite an art and most especially one produced from a sweet and aromatic, faultless must.

