

MAS DE DAUMAS GASSAC



BLANC DE RAISINS BLANCS

2012

RÉCOLTÉ-VINIFIÉ-ÉLEVÉ



AU MAS DAUMAS GASSAC

Terrain de grèzes calcaires
Accroché à un contrefort du Larzac
Micro-climat froid qui protège l'acidité
Et exalte
La remarquable complexité aromatique
Culture naturelle - 30 hectares/hectare

Viognier - Chardonnay
Manseng - Chenin

La vendange 2012 a produit
62 000 bouteilles

Contient: Sulfites / Contains: Sulphites

 SERVIR A 10°/12°C  13,5% vol.

* Grape varieties information may differ with the back label.

VINTAGE: 2012

Denomination :

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

Harvest dates: *(hand-picked)*

10 September – 16 September 2012 (7 days).

Grape varieties:

- 33% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 25% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 17% Chardonnay.
- 15% Chenin Blanc (origin of the vine: Domaine Huet – Vouvray).
- 11% rare grape varieties : Bourboulenc, Marsanne, Roussanne, Petit Courbu, Muscat Ottonel, Muscat Petit grain, Muscat d'Alexandrie, Gros Manseng, Semillon (France), Neherleschol (Israël), Petite Arvine, Amigne (Suisse), Sercial de Madère (Portugal), Khondorni, Tchilar (Arménie), Albarino (Espagne), Falanghina, Fiano, Grechetto todi (Italie).

Climate:

This year, after a cold, dry winter, followed by a fresh, rainy spring, the plants took their time to develop.

The result: flowering was a fortnight to three weeks later than in 2011, and much the same for ripening.

July was cool and dry, followed by a reasonably warm but still dry month of August.

Harvest: “This morning’s rain fall looks like being just the sip of water that could turn this harvest into a 5 Star harvest!” *Samuel GUIBERT*

Average age of the vines:

29 years.

Yield:

30 hl/ha.

Total production:

62.000 bottles.

Alcohol by vol.:

13,83% Vol.

Total acidity (H2SO4):

3,96.

Ph:

3,35.

Residual sugar:

6.9g.