

MAS DE DAUMAS GASSAC



BLANC DE RAISINS BLANCS
2013
RÉCOLTÉ-VINIFIÉ-ÉLEVÉ
AU MAS DAUMAS GASSAC

Viognier 30% - Chardonnay 25%
Petit Manseng 20% - Chenin 10%
et Variétés rares 15%



Terroir de grès 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

La vendange 2013 a produit
73 000 bouteilles et 800 magnums

SERVIR A 10°/12°C



Contient : Sulfites
Contient : Sulfites
Exhibé : Sulfite



* Grape varieties information may
differ with the back label.

VINTAGE: 2013

Denomination :

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

Harvest dates: *(hand-picked)*

19 September – 23 September 2013 (5 days).

Grape varieties:

- 29% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 24% Chardonnay.
- 21% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 11% Chenin Blanc (origin of the vine: Domaine Huet – Vouvray).
- 14% 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:

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:

30 years.

Yield:

35 hl/ha.

Total production:

75.000 bottles and 800 magnums.

Alcohol by vol.:

13,30% Vol.

Total acidity (H₂SO₄):

4,18.

Ph:

3,25.

Residual sugar:

12,2g.