

# MAS DE DAUMAS GASSAC



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*"The first 'first-growth' estate of the Languedoc" (H.J.)*

WHITE 2019

Viognier 36%, Petit Manseng 24%  
Chardonnay 22%, Chenin 18%

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.

Aged in stainless steel tank, this extraordinary wine is the result of a unique marriage between 4 noble grape varieties with magnificent flavours sustained by a rich texture.

Enjoy its explosive aromas during the first 3 years or age for up to 15 years. We recommend decanting for optimum enjoyment.

BOTTLED AT MAS DE DAUMAS GASSAC, ANIANE - FRANCE  
SAINT-GUILHEM-LE-DÉSERT CITÉ D'ANIANE  
Indication Géographique Protégée

PRODUIT DE FRANCE - PRODUCE OF FRANCE  
CONTIENS SULFITES - SISÄLTÄÄ SULFITTEJA  
INNEHÅLLER SVAVEL - CONTENTS SULFITES 750 ml

www.daumas-gassac.com

## VINTAGE: 2019

### Denomination :

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

### Harvest dates: *(hand-picked)*

2 September – 9 September 2019 (3 days).

### Grape varieties:

- 32% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 19% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 18% Chardonnay (origin of the vine: Comtes Lafon).
- 14% Chenin Blanc (origin of the vine: Domaine Huet – Vouvray).
- 17% rare grape varieties : Marsanne, Roussanne, Petit Courbu, Muscat Petit grain, Muscat d'Alexandrie, Gros Manseng, Semillon (France), Fiano (Italie).

### A symbiose of the styles

Drought & Heat define 2019 vintage. We faced the lowest rainfalls in years (187ml), similar level to 1989, 1990, 2010 which were vintages born in drought conditions....Conditions where vine outperforms! Then on 29th June our yields were tremendously impacted with an impressive event: 50°C for 5 hours.

However, the Gassac valley "Magical" climate with fresh nights during this summer, gave us a 2019 outstanding but rare vintage. A fantastic climatical orchestra that brought a long and gentle ripening which is the marker of excellent conditions to witness the unexpected birth of the greatest vintages.

2019 is a Racy Vintage combining elegance & full power. It rolls smoothly in the mouth, leaving crisp flavours of perfectly ripened fruit, predominately blackberry & blackcurrant. Spicy with long delicate aromas & tannin lining the mouth.

**Average age of the vines:** 33 years.

**Yield:** 20 hl/ha.

**Alcohol by vol.:** 14% Vol.

**Total acidity (H2SO4):** 3,79.

**Ph:** 3,31.

**Residual sugar:** 2,8g.

\* Grape varieties information may differ with the back label.