

# MAS DE DAUMAS GASSAC

## VINTAGE: 2020



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

### Denomination :

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

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

27 august – 2 September 2020 (5 days).

### Grape varieties:

- 28% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 23% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 20% Chardonnay (origin of the vine: Comptes Lafon).
- 12% Chenin Blanc (origin of the vine: Domaine Huet – Vouvray).
- 17% rare grape varieties: Bourboulenc, Petit Courbu, Muscat Ottonel, Muscat Petit grain, Muscat d'Alexandrie, Gros Manseng, Semillon (France), Neheleschol (Israël), Amigne (Suisse), Sercial de Madère (Portugal), Khondorni, Tchilar (Arménie), Albarino (Espagne), Falanghina, Fiano, Grechetto todi (Italie).

### A symbiose of the styles

A delicate piece of music! A gentle, nurturing climate has given it richness and balance.

The winter was cold but not freezing, without any snow. It was followed by a spring with just the right amount of rain, resulting in a vigorous start to the growth cycle. 2020 was characterized by mild conditions, from pruning to bud break, and then from flowering to the harvest. There were no heatwaves or excessive spikes in temperature over the summer, with an average of 28°C during the day and magical, cool nights (10°-12°C) in the Gassac Valley. Finally, a perfectly-timed storm on 15 August, a stroke of luck we have not had since 2012, turned the vintage into something genuinely exceptional.

By the 1st October, vinification of our red and white grand vins was complete, and as we tasted them during this process, a "classicism" emerged, reminiscent of the property's early vintages.

**Average age of the vines:** 34 years.

**Yield:** 25 hl/ha.

**Alcohol by vol.:** 13.5% Vol.

**Total acidity (H<sub>2</sub>SO<sub>4</sub>):** 3.70

**Ph:** 3.38

**Residual sugar:** 6.4g.