


MAS
DE
DAUMAS GASSAC
BLANC 2022



BLEND

Viognier 48% (origin of the vine: Georges Vernay – Condrieu).
Petit Manseng 13% (origin of the vine: Charles Hours – Béarn).
Chardonnay 13% (origin of the vine: Comtes Lafon).
Chenin Blanc 9% (origin of the vine: Domaine Huet – Vouvray).
Rare varieties 17%: Marsanne, Roussanne, Petit Courbu, Muscat Petit grain, Muscat d’Alexandrie, Gros Manseng, Semillon (France), Fiano (Italie).

CLIMATIC CONDITIONS - RICH & AIRY

2022 was characterized by a cold winter and then, an historically dry with consistent heat from June to August. On Tuesday 16 August, a storm redesigned the profile of the vintage by bringing 80 mm of rain to the vineyard. A real blessing that transformed the vintage to one of the greatest: it pushed the phenolic ripeness and brought an exceptional freshness to the grapes.

TASTING

Best if served between 11°C and 12°C.
To be drunk young (in the first 18 months) to appreciate its magnificent minerality and very complex fruit aromas. Alternatively, to be kept at least from 4 to 12 years to discover a very rich wine with notes of honey and crystallized fruits. Delicious by itself as an aperitif or with oysters, foie gras or any grilled fish. A truly unique experience!

DENOMINATION: IGP Saint-Guilhem-le-Désert - Cité d’Aniane

HARVEST DATES (HAND-PICKED): 29 August – 02 September (5 days)

VINIFICATION: Skin maceration for 5 to 7 days, fermentation in stainless steel vat

SOIL TYPE: White Lutecian Limestone

AVERAGE OF THE VINES: 36 years old

YIELD: 25 hl/ha

AGEING: 4 months in stainless steel tank

ALCOHOL BY VOL.: 13,4 % vol

PH: 3,28

TOTAL ACIDITY: 3,56

RESIDUAL SUGAR: 6,4 g

BLANC DE RAISINS BLANCS
2022

RÉCOLTÉ-VINIFIÉ-ELEVÉ-MIS EN BOUTEILLE
AU MAS DE DAUMAS GASSAC, ANIANE - FRANCE

Encépagement :
Viognier 48% - Chardonnay 13%
Manseng 13% - Chenin 9%
et Variétés Rares 17%

Terroir de grèzes calcaires.
Accroché à un contrefort du Larzac.
Micro-climat froid qui protège l’acidité et exalte
la remarquable complexité aromatique.

Culture respectueuse de l’environnement
30 hectolitres/hectare

SERVIR À 10°/12°C

INDICATION GÉOGRAPHIQUE PROTÉGÉE
SAINT-GUILHEM-LE-DÉSERT CITÉ D’ANIANE

 **PRODUIT DE FRANCE**
CONTIENT DES SULFITES
CONTAINS SULPHITES
ENTHÄLT SULFITE

13,5% vol.
750 ml

