

MAS DE DAUMAS GASSAC



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

RED 2015

Cabernet Sauvignon 79%, Merlot 7%, Cabernet Franc 6%, Malbec 2%, Pinot Noir 2%, Nebbiolo 2%, Dolcetto 2%

In 1971, the Guibert family founded the Mas de Daumas Gassac estate on an historical farm with a unique red

Gassa estate on an instorical tarm with a unique red glacial terrory 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 Forst, nature's balance and life have been totally preserved in this magical valley.

This very elegant wine is best enjoyed for its complex fruit character in the first 5 years or from 7 to 25 years for its depth and complexity.

We recommend decanting for optimum enjoyment. BOTTLED AT MAS DE DAUMAS GASSAC, ANIANE - FRANCE

SAINT-GUILHEM-LE-DÉSERT CITÉ D'ANIANE Indication Géographique Protégée

PRODUCT DE FRANCE - PRODUCE OF FRANCE CONTAINS SULPHITES - SIALITÀ à SULFITITA INNEHALLER SULPHITE - CONTIENT DES SULFITES 750 ml

www.daumas-gassac.com

VINTAGE : 2015

Denomination:

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

Harvest dates: (hand-picked)

10 September - 23 September 2015.

Grape varieties:

- 79% Cabernet Sauvignon,
- 7% Merlot,
- 6% Cabernet Franc,
- 2% Malbec.
- 2% Pinot Noir,
- 4% variétés rares : Petit Verdot, Tannat, Abouriou (France), Nielluccio, Montepulciano (Italie), Saperavi (Géorgie), Carménère (France), Tempranillo (Espagne).

Climate:

2015 is a wonderful gift from nature.

The winter brought plenty of water to the soil and the dry spring was optimal for the flowering. The summer heat and the cool nights of August allowed the grapes to reach maturity slowly and perfectly. During the harvest, the good weather and the north wind were ideal for picking the Cabernet Sauvignon at its best.

Average age of the vines:

42 years.

Yield:

40 hl/ha.

Total production:

100 000 bottles and 4000 magnums.

Alcohol by vol.: 13.5 % Vol.

Total acidity: 3.41.

Ph:

3.58.

Folin : (tannin) 62.