

MAS DE DAUMAS GASSAC



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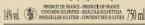
"The first "first-growth" estate of the Languedoc" (H.J.)

RED 2018

Cabernet Sauvignon 76%, Cabernet Franc 6%, Merlot 5%, Petit Verdot 4%, Pinot Noir 3%, Malbec 2%, Nebbiolo 2%, Dolcetto 2%

Malbec 296, Nebbiolo 296, Dolcetro 296
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.
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



www.daumas-gassac.com

VINTAGE: 2018

Denomination:

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

Harvest dates: (hand-picked)

14 September – 28 September 2018 (9.5 days).

Grape varieties:

- 76% Cabernet Sauvignon,
- 6% Cabernet Franc,
- 5% Merlot,
- 4% Petit Verdot,
- 3% Pinot Noir,
- 2% Malbec,
- 4% rare grape varities: Tannat, Abouriou (France), Nielluccio, Montepulciano (Italie), Saperavi (Géorgie), Carménère (France), Tempranillo (Espagne).

Climate:

After a particularly rainy first-half of the year, the well replenished groundwater reserves enabled the vines to cope with a very hot, dry summer and early autumn.

The summer was hot and sunny. There was just enough rain in July and August to enable the grapes to gradually reach maturity. The Valley also experienced substantial differences in temperatures - from 8°C to 12°C at night up to 35°C during the day. This resulted in a concentration of aromas.

Average age of the vines:

42 years

Yield:

27 hl/ha

Alcohol by vol.:

14 % Vol.

Total acidity:

3.12

Ph:

3.59

Folin: (tannin)

47

^{*} Grape varieties information may differ with the back label.