

MAS DE DAUMAS GASSAC

VINTAGE: 2019



MILLÉSIME
2019

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

Encépagement :

Cabernet Sauvignon 78% - Merlot 4% - Cabernet Franc 3%
Petit Verdot 3% - Pinot Noir 3% - Tannat 3%
Malbec 2% - Variétés Rares 4%

Terroir de grèzes glaciaires profondes.
Micro-climat frais.

Culture respectueuse de l'environnement.
Vinification traditionnelle. Élevage en fûts de chêne.
Ce grand vin puissant, complexe, original,
peut se boire en fruit de 3 à 5 ans,
en maturité de 10 à 15 ans,
en majesté de 15 à 25 ans.

SERVIR À 18°/19° C.

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



PRODUIT DE FRANCE
CONTIENT DES SULFITES
CONTAINS SULPHITES
ENTHÄLT SULFITE

14% vol.
750 ml

Denomination :

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

Harvest dates: *(hand-picked)*

5 September – 21 September 2019 (8 days).

Grape varieties:

- 78% Cabernet Sauvignon,
- 4% Merlot,
- 3% Cabernet Franc,
- 3% Pinot Noir,
- 3% Petit Verdot,
- 3% Tannat,
- 2% Malbec,
- 4% rare grape varieties: Barbera, Nebbiolo, Dolcetto, Armigne, Arenie, Bastardo, Saperavie, Tchkaveri, Montepulciano, Areni Noir, Tchekavesi, Souzon, Brancellao, Carmenere, Abouriou et Plavac Mali.

Climate:

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: 43 years

Yield: 25 hl/ha

Alcohol by vol.: 14 % Vol.

Total acidity: 3.45

Ph: 3.46

Folin (tannin): 60

* Grape varieties information may differ with the back label.