

MAS
DE
DAUMAS GASSAC
ROUGE 2021



MILLÉSIME
2021

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

Encépagement :

Cabernet Sauvignon 84% - Pinot Noir 5%
Merlot 2% - Petit Verdot 2% - Tannat 2%
Cabernet Franc 2% - Variétés Rares 3%

Terroir de grèzes glaciaires profondes.
Micro-climat frais.

Culture respectueuse de l'environnement.
Vinification traditionnelle. Elevage 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

13% vol.
750 ml

BLEND

Cabernet Sauvignon 84%,
Pinot Noir 5%,
Merlot 2%,
Petit Verdot 2%,
Tannat 2%,
Cabernet Franc 2%,

Rare varieties 3 %: Nielluccio, Montepulciano (Italie), Saperavi (Géorgie), Carménère (Chili), Tempranillo (Espagne) Abouriou (France).

CLIMATE - THE FINESSE MASTERPIECE

2021 was characterized by a cold winter, ending with a severe frost in April, which affected many of France's vineyards. Between 31 March and 16 April, the temperature in our wild valley dropped to -5°C on several occasions, partially destroying the potential harvest.

We then had a rainy summer, with about 40mm in July and another 40mm in August. The temperatures remained cool allowing a slow ripening, gathering complexity in the grapes that is typical of the greatest growth. A fresh and elegant vintage!

TASTING

To be served around 17°C and 18°C. To be drunk in its youth (in the first 3 years) to enjoy its superb fruit aromas. Or to be open from the 5th year to 20th year to appreciate its amazing ageing potential. Perfect with complex dishes, red meat (especially lamb), game and cheeses. Need to be decanted a long time in advance (at least 3 to 4 hours before serving).

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

HARVEST DATES (HAND-PICKED): 16 – 24 September 2021 (6 days)

VINIFICATION: Slow extraction, delicate pump-over and soft infusion vinification, long fermentation and maceration, no filtration

SOIL TYPE: Red Glacial deposits

YIELD: 35 hl/ha

AVERAGE OF THE VINES: 43 years old

ALCOHOL BY VOL.: 13 % vol

AGEING: 12 to 15 months in oak barrel (1 to 7 years old barrels)

PH: 3,55

TOTAL ACIDITY: 3,35

FOLIN (TANNIN): 42