


MAS
DE
DAUMAS GASSAC
ROUGE 2020



BLEND

- 71% Cabernet Sauvignon,
- 6% Syrah, · 5% Tannat, · 4% Merlot,
- 3% Cabernet Franc, · 3% Petit Verdot,
- 2% Pinot Noir, · 2% Malbec,
- 4% rare varieties: Barbera, Nebbiolo, Dolcetto, Armignone, Arenie, Bastardo, Saperavie, Tchkaveri, Montepulciano, Areni Noir, Tchekavesi, Souzon, Brancellao, Carmenera, Abouriou et Plavac Mali.

CLIMATE

The winter was cold, but never freezing cold, and there was no snow. The spring was well-balanced in terms of rain, enabling a slow, steady ripening of the berries.

Mild weather conditions allowed the buds to open delicately. There were no heatwaves during the summer, or excessive spikes in temperature, with an average of 28°C during the day and cool nights, between 10°C and 12°C.

On Saturday, 15 August a storm broke, gilding the vineyard with something more precious than gold...

This rain could not have come at a more perfect moment! In the space of one night, we went from a very good harvest to an exceptional harvest. This vintage has an authentic personality, reminding us of the first vintages of the domaine.

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, game (especially venison and wild-boar) 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): 24 August – 21 September 2020 (17 days)

VINIFICATION: Classic Medoc 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.: 13,5 % vol

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

PH: 3,53

TOTAL ACIDITY: 3,47

FOLIN (TANNIN): 59

MILLÉSIME
2020

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

Encépagement :
Cabernet Sauvignon 71% - Syrah 6% - Tannat 5%
Merlot 4% - Cabernet Franc 3%
Petit Verdot 3% - Pinot Noir 2% - Malbec 2%
Variétés Rares 4%

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 SULFITES
EXTRAIT SULFITE

13,5% vol.
750 ml