

MAS DE DAUMAS GASSAC



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

WHITE 2019

Viognier 36%, Petit Manseng 24%
Chardonnay 22%, Chenin 18%

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.

Aged in stainless steel tank, this extraordinary wine is the result of a unique marriage between 4 noble grape varieties with magnificent flavours sustained by a rich texture.

Enjoy its explosive aromas during the first 3 years or age for up to 15 years. We recommend decanting for optimum enjoyment.

BOTTLED AT MAS DE DAUMAS GASSAC, ANIANE - FRANCE
SAINT-GUILHEM-LE-DÉSERT CITÉ D'ANIANE
Indication Géographique Protégée

14% vol.  PRODUIT DE FRANCE - PRODUCE OF FRANCE
CONTIENS SULFITES - SISÄLTÄÄ SULFITTEJA
INNEHÅLLER SULFITER - CONTENTS OF SULFITES 750 ml

www.daumas-gassac.com

* Grape varieties information may differ with the back label.

VINTAGE: 2019

Denomination :

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

Harvest dates: *(hand-picked)*

2 September – 9 September 2019 (3 days).

Grape varieties:

- 32% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 19% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 18% Chardonnay (origin of the vine: Comptes Lafon).
- 14% Chenin Blanc (origin of the vine: Domaine Huet – Vouvray).
- 17% rare grape varieties : Bourboulenc, Petit Courbu, Muscat Ottonel, Muscat Petit grain, Muscat d'Alexandrie, Gros Manseng, Semillon (France), Neheleschol (Israël), Amigne (Suisse), Sercial de Madère (Portugal), Khondorni, Tchilar (Arménie), Albarino (Espagne), Falanghina, Fiano, Grechetto todi (Italie).

A symbiose of the styles

The winter was mild from January to March, and so the first buds arrived fairly early. The spring brought clement weather. Overall, the spring was cool, which slowed the progression of flowering, so that the vines were two weeks later than in 2018. The summer - flowering took place from late May to early June. One of the latest for the last ten years.

During July and August, day-time temperatures were high, while the nights were fairly cool. This enabled us to harvest healthy, high-quality grapes!

Average age of the vines:

33 years.

Yield:

20 hl/ha.

Alcohol by vol.:

14% Vol.

Total acidity (H2SO4):

3,79.

Ph:

3,31.

Residual sugar:

2,8g.