

  
**MAS**  
**DE**  
**DAUMAS GASSAC**  
**WHITE 2024**



### BLEND

Viognier	35% (origin of the vine: Georges Vernay – Condrieu).
Chardonnay	29% (origin of the vine: Comtes Lafon).
Petit Manseng	13% (origin of the vine: Charles Hours – Béarn).
Chenin Blanc	10% (origin of the vine: Domaine Huet – Vouvray).
Muscat	6%
Rare varieties	7% : Sauvignon, Marsanne, Roussanne, Petit Courbu, Muscat d’Alexandrie, Gros Manseng, Semillon (France), Fiano (Italy).

### CLIMATE

The 2024 vintage has been marked by fine rainfall during the spring, spaced out over time to provide an ideal feed to the vines. This year was marked by a hot but not scorching summer in the Gassac region. The rain in August and the 105mm in September brought superb ripeness, resulting in a very heterogeneous vintage between the start and the end of the harvest.

### TASTING

Best if served between 11°C and 12°C.

To be drunk young (in the first 18 months) to appreciate its magnificent minerality and very complex fruit aromas. Alternatively, to be kept at least from 4 to 12 years to discover a very rich wine with notes of honey and crystallized fruits.

Delicious by itself as an aperitif or with oysters, foie gras or any grilled fish.

A truly unique experience!

**DENOMINATION:** IGP Saint-Guilhem-le-Désert - Cité d’Aniane

**HARVEST DATES (HAND-PICKED):** 28 August – 05 September 2024

**VINIFICATION:** Skin maceration for 2 to 3 days, fermentation in stainless steel vat

**SOIL TYPE:** White Lutecian Limestone

**AVERAGE OF THE VINES:** 36 years

**YIELD:** 26 hl/ha

**AGEING:** 4 months in stainless steel tank

**ALCOHOL BY VOL.:** 13,5 % vol.

**PH:** 3,34

**TOTAL ACIDITY:** 3,30

**RESIDUAL SUGAR:** 2,9 g

BLANC DE RAISINS BLANCS  
**2024**

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

Encépagement :  
Viognier 35% - Chardonnay 29%  
Manseng 13% - Chenin 10% - Muscat 6%  
et Autres cépages 7%

Ingrédients & nutrition

Terroir de grèzes calcaires.  
Accroché à un contrefort du Larzac.  
Micro-climat froid qui protège l’acidité  
et exalte la remarquable complexité  
aromatique.



E (100 ml) = 208 kJ / 81 kcal

Culture respectueuse de l’environnement  
30 hectolitres/hectare

SERVIR À 10°/12°C

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

 PRODUIT DE FRANCE  
CONTIENT DES SULFITES  
13,5% vol.  
750 ml  
ENTRAÎNE SULFITE

