


MAS
DE
DAUMAS GASSAC
RED 2023



BLEND

Cabernet Sauvignon	75%
Merlot	5%
Pinot	5%
Tannat	4%
Cabernet Franc	2%
Petit Verdot	2%
Rares varieties	7% : Nielluccio, Montepulciano (Italy), Saperavi (Georgia), Carménère (Chile), Tempranillo (Spain) Abouriou (France).

CLIMATE

The year is mainly marked by a severe drought with -30% water compared to the average. Looking back, we experienced a dry autumn, a slightly cold winter, light regular rains throughout the spring, ending with a very driest summer with only 20mm of water in July and August!

Thanks to the micro-climate and the care given to the vines by our teams, the berries benefited from slow and healthy ripening, despite the drought and, above all, the heatwave that occurred the day before the harvest.

TASTING

To be served around 17°C and 18°C. To be drunk in its youth (1 - 7 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): 31 August - 13 September (8 days)

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

SOIL TYPE: Red Glacial deposits

YIELD: 30 hl/ha

AVERAGE OF THE VINES: 43 years

ALCOHOL BY VOL.: 14 % vol.

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

PH: 3,62

TOTAL ACIDITY: 3,53

FOLIN (TANNIN): 61

MILLÉSIME
2023

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

Encépagement :
Cabernet Sauvignon 75% - Merlot 5%
Pinot 5% - Tannat 4% - Cabernet Franc 2%
Petit Verdot 2% - Autres Cépages 7%

Terroir de grès glaciaires profondes.
Micro-climat frais.

Culture respectueuse de l'environnement. **Ingédients & nutrition**
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-DESERT CITÉ D'ANIANE

PRODUIT DE FRANCE
CONTIENT DES SULFITES
EXTRAÏT SULFITE

14% vol.
750 ml

