

MAS DE DAUMAS GASSAC

SPARKLING ROSÉ 2016



A genuine rosé sparkling wine - it could almost be a fruit juice - delights the palate with lively fine bubbles, smooth fruity aromas, freshness thanks to its low alcohol content! Serve Daumas Gassac “Rosé Frizant” well-chilled to quench thirst, indulge the taste-buds and banish gloom! Serve between 7° and 8°C.



Name of the wine:	Mas de Daumas Gassac Rosé Frizant.
Country / Region:	Languedoc, France.
Terroir:	Gassac Valley.
Appellation:	IGP Pays d’Hérault
Soil Type:	White clay & Lutetan limestone
Grape varieties (approx.):	70% Cabernet Sauvignon, 30% Mourvèdre, Pinot noir, Sauvignon, Petit Manseng et Muscat.
Vinification:	Bleed Cabernet Sauvignon grapes from the younger Daumas Gassac vineyards. The “free-run” grape juice is then fermented in a closed tank so as to retain all the fermenting gas.
Maturing:	3 to 4 months in closed stainless steel tank.
Harvest:	100% Manual.
Yield (approx.):	45 hl/ha.
Alcohol:	11 % Vol. Drink young when the fruit is still totally lively.
Total production:	60 000 bottles.
Packaging	« Champenoise » bottle.

