



MOULIN DE GASSAC

PINOT NOIR - PAYS D'OC IGP

2024



Moulin de Gassac, or windmill over the Gassac River, is the entry line of the iconic estate Mas de Daumas Gassac. Considered by many as the greatest estate of the Languedoc region, "A Lafite in the Languedoc", they are known to be at the origin of the rebirth of the region. Brothers Samuel, Basile, Gaël & Roman are following the legacy of their father Aimé Guibert who, with his wife Véronique, gave birth to this estate 4 decades ago.

A carefully selected group of farmers, who are instructed to farm with organic practices, are providing them with top quality fruits that come in the production of this line of white, rosé and red. Personnel from the estate harvest and vinify in winemaking facilities located next to the plots in order to preserve the most genuine quality of the place.

This unoaked Pinot Noir is aimed to display the mineral driven and complexity of Burgundian Pinot with the warmth of the South of France bringing ripe and expressive fruit character.

SOIL TYPE _____

Limestone plateau with sandy topsoil.
Sourced in the villages of Fabrègues at an altitude of 200m above sea level.

VARIETAL _____

100% Pinot Noir

VINIFICATION _____

5 days maceration at low temperature to softly extract the essence of the fruit.
Daily pump over to research a deep color and balanced structure.
Ageing in stainless steel tanks during 6 months before bottling.

TASTING NOTES _____

Lighter in color with a discreet brick orange hue. Typical Pinot nose of baked cherry with elegant smoky notes. The attack is at the same time lush and airy always driven by the fruit. The balanced freshness and supple tannins are carrying the wine into a lengthy and clean finish.

From the same estate:

Guilhem Rosé
Moulin de Gassac Chardonnay
Moulin de Gassac Picpoul de Pinet
Mas de Daumas Gassac white & red
Mas de Daumas Gassac Rosé Frizant

