

  
**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

