

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

