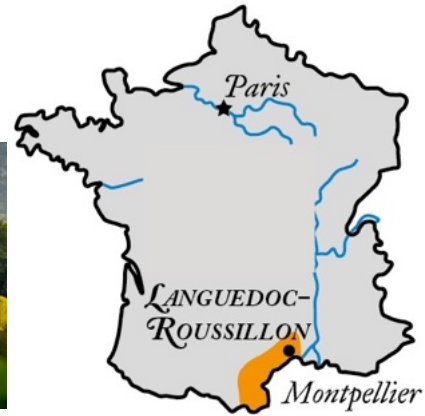




# MAS DE DAUMAS GASSAC "ROSE FRIZANT" EXTRA-BRUT - VIN DE FRANCE 2024



Acquired in 1970 by Aimé and Véronique Guibert the *Mas* – farmhouse in local dialect – was previously owned by the *Daumas* family. Nestled in the cool *Gassac* river valley and surrounded by forest, the estate stands at the foothills of the Larzac plateau bringing mountainous freshness. When renowned geologist, and family friend, Henri Enjalbert studied the Terroir, he was led to compare this site to some of the great sites of Bordeaux through the combination of deep gravelly soil from glacial deposit, limestone subsoils and temperate conditions.

This realization was the birth certificate of the estate and the reasoning behind their choice of diversity of grape varieties, combining Cabernet Sauvignon with numerous rare grapes from around the globe. This mosaic remains central to the estate's identity, bringing complexity and singularity to the wines. The estate is now considered the "Grand Cru of the Languedoc" and the potential of its wines is still to be discovered since the first vintage 1978 of the red still has life in it.

Alongside its iconic red and white wines, the estate also produces this sparkling Frizant, conceived as a fresh and convivial expression of the Domaine. It reflects both the innovative spirit of the family and the relaxed Mediterranean lifestyle.

## SOIL TYPE \_\_\_\_\_

White clay and Lutetian limestone soils on the Gassac Valley

## VARIETAL \_\_\_\_\_

Cabernet Sauvignon (65%) & Mourvèdre (35%)  
All massale vine selection (non-clonal)

## CULTURE \_\_\_\_\_

Vineyard is planted in small clearings surrounded by forest and garrigue, creating a naturally balanced ecosystem. No use of chemicals or pesticides since the estate creation. Harvesting by hand, with strict sorting both in the vineyard and cellar.

## VINIFICATION \_\_\_\_\_

Short maceration. Fermentation with native yeasts in temperature-controlled stainless-steel tanks. Secondary fermentation in sealed pressured tanks to capture the naturally occurring CO2 produced by the yeasts withing the wine. The objective of using Charmat method is to not to create power or excessive richness, but rather highlight purity of fruit, finesse of bubbles and freshness.

## TASTING NOTES \_\_\_\_\_

The palate combines crunchy red berry fruit with crisp citrus notes and a subtle saline touch brought by the Mediterranean influence. Lightly sparkling and refreshingly dry, it finishes with elegance, energy and remarkable drinkability.

### **Other wines from the same estate:**

- Mas de Daumas Gassac Blanc IGP Saint-Guilhem-le-Désert
- Mas de Daumas Gassac red IGP Saint-Guilhem-le-Désert
- Moulin de Gassac Chardonnay & Pinot Noir
- Moulin de Gassac Guilhem Rosé
- Moulin de Gassac Picpoul de Pinet

