



MOULIN DE GASSAC

CHARDONNAY - PAYS D'OC IGP

2025



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 Chardonnay is aimed to display the mineral driven and floral bouquet of Burgundian chard with the warmth of the South of France bringing ripe and expressive fruit character.

SOIL TYPE _____

Clay and limestone plateau with quartz and gravels. Rich in marl. Located close to the Thau lagoon overlooking the Méditerranée, contiguous with Picpoul de Pinet.

VARIETAL _____

100% Chardonnay

VINIFICATION _____

Harvest at high maturity. 100% destemmed.
Skin contact maceration for 3 hours.
Ageing in stainless steel tanks during 5 to 6 months.

TASTING NOTES _____

Shiny golden yellow robe. Intense nose of citrus fruit and white flowers. Fruit driven it displays aromas of stone fruit, like peach, and exotic fruit, like mango. The hint of honey and the subtle spice bring complexity. It finishes fresh with bright and balanced acidity with the proximity of the Méditerranée bringing a nice salty minerality.

From the same estate:

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

