

MAS
DE
DAUMAS GASSAC
WHITE 2025



BLEND

Viognier	35% (origin of the vine: Georges Vernay – Condrieu).
Chardonnay	24% (origin of the vine: Comtes Lafon).
Petit Manseng	15% (origin of the vine: Charles Hours – Béarn).
Chenin Blanc	10% (origin of the vine: Domaine Huet – Vouvray).
Muscat	6%
Rare varieties	10% : Sauvignon, Marsanne, Roussanne, Petit Courbu, Muscat d’Alexandrie, Gros Manseng, Semillon (France), Fiano (Italy).

CLIMATE

The 2025 vintage was born from a near-perfect year, where each season played its part to perfection. The cold, structuring winter prepared the soil, while a cool spring, spared from frost and generous in rainfall, slowly replenished the deep reserves of the Gassac Valley.

Summer then arrived with bright, sustained sunshine, warm without being excessive, leaving little room for rainfall. This intense light guided the vines towards serene and precise ripening, requiring constant attention and great patience from the winemaker to preserve the freshness, balance, and tension of the fruit.

TASTING

Best enjoyed young (within 2 to 3 years) to appreciate its magnificent aromatic palette. It can also be stored for 5 to 15 years (under optimal storage conditions) to reveal subtle notes of honey and candied fruit.

Unforgettable as an aperitif, it is best enjoyed between 42°F and 46°F, or decanted an hour in advance.

It pairs beautifully with oysters au gratin, pan-fried foie gras, risotto, or scallops with cream and citrus fruits.

DENOMINATION: IGP Saint-Guilhem-le-Désert - Cité d’Aniane

HARVEST DATES (HAND-PICKED): 26 August – 02 September 2025

VINIFICATION: Skin maceration for 2 to 3 days, fermentation in stainless steel vat

SOIL TYPE: White Lutecian Limestone

AVERAGE OF THE VINES: 38 years

YIELD: 38 hl/ha

AGEING: 5 months in stainless steel tank

ALCOHOL BY VOL.: 13,5% vol.

PH: 3,33

TOTAL ACIDITY: 3,57

RESIDUAL SUGAR: 4,3 g

