

MAS
DE
DAUMAS GASSAC
RED 2024



BLEND

Cabernet Sauvignon	84%
Merlot	4%
Pinot Noir	2%
Petit Verdot	2%
Cabernet Franc	2%
Rares varieties	6% : Nielluccio, Montepulciano (Italy), Saperavi (Georgia), Carménère (Chile), Tempranillo (Spain), Abouriou, Tannat (France).

CLIMATE

The 2024 vintage was shaped by a generous spring, with sporadic rainfall providing the vines with ideal, steady water reserves. The summer that followed was warm but never excessive, allowing the Gassac terroir to enjoy a gentle ripening period. The rains in August, followed by 105 mm of rainfall before the harvest, completed this harmony, guiding the grapes towards a subtle and refined maturity. It was then necessary to wait until the end of the month to harvest the grapes at their peak.

TASTING

Enjoy young (within 3 to 4 years) to appreciate its superb fruit aromas. It can then be enjoyed at maturity (7 to 14 years) or kept for many years (15 to 20 years and more) to reveal all the characteristics of a great wine for aging. Best served at 16–17°C, decanted at least 3 to 4 hours in advance, ideally in large Burgundy-style glasses. It pairs beautifully with red meats (especially lamb), game, stuffed eggplant and tomatoes, and cheese.

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

HARVEST DATES (HAND-PICKED): 03-20 September 2024 (7 days)

VINIFICATION: Slow extraction, delicate pump-over and soft infusion vinification, long fermentation and maceration, no filtration

SOIL TYPE: Red Glacial deposits

YIELD: 33hl/ha

AVERAGE OF THE VINES: 44 years

ALCOHOL BY VOL.: 12,5% vol.

AGEING: 12 to 15 months in oak barrel (1 to 7 years old barrels)

PH: 3,50

TOTAL ACIDITY: 3,55

FOLIN (TANNIN): 52

MILLÉSIME
2024
RÉCOLTÉ - VINIFIÉ - ÉLEVÉ
MIS EN BOUTEILLE AU MAS DE DAUMAS GASSAC
ANIANE - FRANCE

Cabernet Sauvignon 84% - Merlot 4%
Pinot 2% - Petit Verdot 2% - Cabernet Franc 2%
Autres Cépages 6%

Terroir de grèzes glaciales profondes.
Micro-climat frais.

Culture biologique et respectueuse de l'environnement.
Vinification traditionnelle.
Élevage en barrique bourguignonne.
SERVIR À 18°/19°C.

SAINT-GUILHEM-LE-DÉSERT CITÉ D'ANIANE
INDICATION GÉOGRAPHIQUE PROTÉGÉE

INGRÉDIENTS & NUTRITION E (100 ml) : 312 kJ / 75 kcal
12,5% vol. - 750 ml

PRODUIT DE FRANCE

CONTIENT DES SULFITES - CONTIEN DES SULFITES
DROUILLERIE - ANIANE - FRANCE
SAINT-GUILHEM-LE-DÉSERT

