

MAS DE DAUMAS GASSAC

VINTAGE: 2018



MAS DE DAUMAS GASSAC

"The first 'first-growth' estate of the Languedoc" (H.J.)

RED 2018

Cabernet Sauvignon 76%, Cabernet Franc 6%,
Merlot 5%, Petit Verdot 4%, Pinot Noir 3%,
Malbec 2%, Nebbiolo 2%, Dolcetto 2%

In 1971, the Guibert family founded the Mas de Daumas Gassac estate on an historical farm with a unique red glacial terroir contributing to its reputation as the "First growth of the Languedoc".

With 67 estate vineyards plots, farmed in total respect of Nature and surrounded by the Garrigue forest, nature's balance and life have been totally preserved in this magical valley.

This very elegant wine is best enjoyed for its complex fruit character in the first 5 years or from 7 to 25 years for its depth and complexity.

We recommend decanting for optimum enjoyment.

BOTTLED AT MAS DE DAUMAS GASSAC, ANIANE - FRANCE
SAINT-GUILHEM-LE-DÉSERT CITÉ D'ANIANE
Indication Géographique Protégée

PRODUIT DE FRANCE - PRODUCE OF FRANCE
CONTIENS DES SULFITES - CONTIENE SOUFRE
INNEHÅLLER SULFITER - INNEHÅLLER SULFITER 750 ml

www.daumas-gassac.com

* Grape varieties information may differ with the back label.

Denomination :

IGP St Guilhem-le-Désert – Cité d'Aniane.

Harvest dates: (hand-picked)

14 September – 28 September 2018 (9.5 days).

Grape varieties:

(Non cloned collections, mostly from Médoc vineyards)

- 76% Cabernet Sauvignon,
- 6% Cabernet Franc,
- 5% Merlot,
- 4% Petit Verdot,
- 3% Pinot Noir,
- 2% Malbec,
- 4% rare grape varieties : Nebbiolo, Barbera, Dolcetto, Montepulciano (Italy), Armigne (Switzerland), Arenie, Areni Noir (Armenia), Bastardo, Souzon (Portugal), Saperavie (Russia), Tchkaveri, Tchekavesi (Georgia), Brancalleo (Galicia), Carmenere, Abouriou (old French grape varieties) and Plavac Mali (Croatia).

Climate:

After a particularly rainy first-half of the year, the well replenished groundwater reserves enabled the vines to cope with a very hot, dry summer and early autumn.

The summer was hot and sunny. There was just enough rain in July and August to enable the grapes to gradually reach maturity. The Gassac Valley also experienced substantial differences in temperatures - from 8°C to 12°C at night up to 35°C during the day. This resulted in a concentration of aromas.

Average age of the vines:

42 years

Yield:

27 hl/ha

Alcohol by vol.:

14 % Vol.

Total acidity:

3.12

Ph :

3.59

Folin : (tannin)

47