

MAS
DE
DAUMAS GASSAC

WHITE 2023



BLEND

Viognier 39% (origin of the vine: Georges Vernay – Condrieu).
Chardonnay 27% (origin of the vine: Comtes Lafon).
Petit Manseng 13% (origin of the vine: Charles Hours – Béarn).
Chenin Blanc 10% (origin of the vine: Domaine Huet – Vouvray).
Rare varieties 11%: Sauvignon, Marsanne, Roussanne, Petit Courbu, Muscat Petit grain, Muscat d’Alexandrie, Gros Manseng, Semillon (France), Fiano (Italie).

CLIMATIC CONDITIONS

The year is mainly marked by a severe drought with -30% water compared to the average. Looking back, we experienced a dry autumn, a slightly cold winter, light regular rains throughout the spring, ending with a very driest summer with only 20mm of water in July and August! Thanks to the micro-climate and the care given to the vines by our teams, the berries benefited from slow and healthy ripening, despite the drought and, above all, the heatwave that occurred the day before the harvest.

TASTING - A NOBLE ONE

Lovely deep, clear gold color.
The nose opens intensely floral (hawthorn, acacia) gradually evolving into delicate notes of yellow-fleshed fruits (apricot, peach). The aromatics conclude on a saline, almost iodized note.
On the palate, a very energetic balance with a frank and rather lively attack, softened by beautiful notes of ripe fruit (apricot, pear, white peach), citrus and fresh almond. The round finish plays on decadent notes (amandine tart, frangipane); all supported by a delicate grain of tannin and bitters.
Pairs wonderfully with oysters gratin, pan-fried foie gras, scallops with cream and citrus fruits.
Unforgettable as an aperitif, served between 10°C and 12°C!

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

HARVEST DATES (HAND-PICKED): 28 August – 06 September 2023

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

SOIL TYPE: White Lutecian Limestone

AVERAGE OF THE VINES: 36 years old

YIELD: 25 hl/ha

AGEING: 4 months in stainless steel tank

ALCOHOL BY VOL.: 14,4 % vol

PH: 3,45

TOTAL ACIDITY: 3,70

RESIDUAL SUGAR: 5 g

