



















MAS DE DAUMAS GASSAC

\$77.00

* Suggested retail price

Mas de Daumas
Gassac vin de pays de
l'Hérault 2018

 Sustainable

	Product code	14457511
	Licensee price	\$66.91
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Indication Géographique Protégée
	Region	Languedoc-Roussillon
	Varietal(s)	Cabernet Sauvignon 78 %
	Varietal(s)	Merlot 4 %
	Varietal(s)	Autres cépages 18 %
	Alcohol percentage	14%
	Colour	Red
	Sugar content	.3
	Closure type	Cork
	À boire	Ageing up to 20 years

ABOUT THIS WINERY

Moulin de Gassac wines were created in the early 90s by Aimé Guibert, founder of Mas de Daumas Gassac. Recognized and appreciated in more than 70 countries around the world, Mas de Daumas Gassac wines have, for more than 20 years, expressed the Guibert family's philosophy through pleasure wines, focused on elegance and freshness. The generosity of Languedoc with finesse ...

TASTING NOTES

The Mas de Daumas Gassac marks by its finesse and elegance. The color is purple and tinged with purple notes. The nose is marked by red fruits, mocha, ripe blackcurrant. On the palate it is the freshness and finesse of the tannins that impress. All with great length and persistence at the end of the palate. Goes wonderfully with red meats, game (especially wild boar) and cheeses.

PRODUCT NOTES

2018 is one of those vintages that only comes around every 10 years. Its complex personality was marked by some of the most atypical weather conditions - with rainfalls between January and May equal to the whole of 2017, Daumas Gassac's fifty-year-old vineyard was able to benefit from a magnificent dry, hot summer, and produce a perfectly ripe crop.

<https://www.frechette.vin>
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PRODUCTION NOTES

The 2018 harvests are the longest in the past ten years - a manual and selective harvest from 63 plots, spread over time, in order to get the best out of each fruit. Classic Médoc vinification, long fermentation and maceration (20 days) - no filtration. Aging 12 to 15 months in oak barrels (barrels aged 1 to 7 years).

