

  
**MAS**  
**DE**  
**DAUMAS GASSAC**  
**ROUGE 2022**



### BLEND

Cabernet Sauvignon 76 %,  
Tannat 5 %,  
Merlot 4 %,  
Pinot Noir 3 %,  
Petit Verdot 3 %,  
Syrah 3 %,  
Cabernet Franc 2 %  
Rare varieties 4 % : Nielluccio, Montepulciano (Italie), Saperavi (Géorgie), Carménère (Chili), Tempranillo (Espagne) Abouriou (France).

### CLIMATE

2022 was characterized by a cold winter followed by an exceptionally warm and dry spring and then, a summer of drought with extreme heat. On Tuesday 16 August, a storm redesigned the profile of the vintage by bringing 80 mm of rain to the vineyard. A real blessing for the coming harvest: it pushed the phenolic ripeness and brought an exceptional freshness to the grapes. The climate change has made the 2022 harvest the most spread out in time.

### TASTING

To be served around 17°C and 18°C. To be drunk in its youth (1 - 7 years) to enjoy its superb fruit aromas. Or to be open from the 5th year to 20th year to appreciate its amazing ageing potential. Perfect with complex dishes, red meat (especially lamb), game and cheeses. Need to be decanted a long time in advance (at least 3 to 4 hours before serving).

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

**HARVEST DATES (HAND-PICKED):** 5 – 26 September 2022 (8 days)

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

**SOIL TYPE:** Red Glacial deposits

**YIELD:** 35 hl/ha

**AVERAGE OF THE VINES:** 43 years old

**ALCOHOL BY VOL.:** 13,5 % vol

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

**PH:** 3,55

**TOTAL ACIDITY:** 3,30

**FOLIN (TANNIN):** 55

