

MAS DE DAUMAS GASSAC

IGP Pays d'Hérault
White



TERROIR

Coming from the limestone hills of Villeveyrac, this wine draws its character from a dry soil, rich in bauxite, typical of the Jurassic period. This bright and well-drained terroir, exposed to the Mediterranean climate, shapes concentrated and expressive grapes. The mineral nature of the soils gives the wine a slightly rustic touch and a natural freshness, a signature of the Hérault region.

WINEMAKING

The grapes, carefully destemmed, are vinified according to a traditional method with a short maceration of 10 to 12 days between 25 and 30°C, favoring the expression of the fruit without excessive extraction.

AGEING

The breeding in stainless steel tanks for 5 to 6 months preserves the freshness of the wine and its aromatic purity. A precise work for an accessible, straightforward, and delicate red wine.

TASTING

Deep red dress with violet reflections. The nose seduces with its frankness, mixing crunchy red fruits, sweet spices, and a hint of scrubland. In the mouth, the attack is supple, carried by a beautiful gourmet material. The tannins are melted, the texture silky, and the whole retains a nice freshness. A slightly rustic finish recalls the limestone soils of the terroir and signs an accessible, sincere, and tasty wine. To be enjoyed from today for its gourmet and spontaneity. It can also be kept for 2 to 3 years for those who wish to let it evolve slightly while keeping its fruity brightness.

FOOD PAIRINGS

A versatile red wine from the South, ideal for simple and generous meals. It pairs perfectly with a vegetable tian, a pizza with Mediterranean flavors, a duck parmentier, or a homemade moussaka. As an aperitif, it also goes well with a charcuterie board or spicy tapas. A wine for sharing, both straightforward and friendly.