

MAS DE DAUMAS GASSAC

IGP Saint-Guilhem-le-Désert
White



TERROIR

Originating from the high Gassac valley, this white wine thrives on soils of limestone and white limestone gravels. Well-draining, these terroirs bring freshness and balance to the grapes. This mineral base gives the wine its liveliness, precision, and allows for a beautiful aromatic expression.

WINEMAKING

The grapes are harvested by hand and then macerate on the skins for 2 to 3 days, in order to enrich the material and aromas. The fermentation takes place in stainless steel tanks to preserve the freshness of the fruit.

AGEING

The 4-month aging on fine lees in tank allows to refine the texture while preserving the liveliness and purity of the wine.

TASTING

Deep golden dress, clear and shiny. The nose reveals a beautiful freshness with aromas of ripe yellow fruits, white flowers, and a saline touch. On the palate, the attack is lively, the texture ample, carried by a beautiful energy. The finish combines roundness, delicacy, and light, savory bitterness, reminiscent of frangipane. A complex, vibrant white with a confident style. This refined white pairs well with both gratinated oysters and pan-seared scallops. It pairs perfectly with pan-seared foie gras, free-range poultry with morels, or dry cheeses such as aged Comté. With a few years of aging in the bottle, it gains even more precision with more structured dishes.

FOOD PAIRINGS

Ideal with gratinated oysters, pan-seared foie gras, scallops in cream and citrus. As it ages, it pairs perfectly with morel mushroom poultry or dry cheeses.