

MAS DE DAUMAS GASSAC

AOC Languedoc
Red



TERROIR

This wine draws its singularity from the limestone hills of Saint-Hippolyte-du-Fort, at the foot of the Cévennes. This high-altitude terroir, bathed in Mediterranean and Cévennes influences, offers a great thermal amplitude that promotes the brightness of the fruit, natural freshness, and the finesse of the tannins. A region at the crossroads of influences, ideal for producing balanced, elegant, and rooted red wines.

WINEMAKING

Traditional winemaking with a long maceration of about 20 days, punctuated by regular pumping over and rack and return to promote gentle extraction.

AGEING

The 6-month aging in stainless steel tanks preserves the freshness of the fruit and the natural elegance of the blend. A precise work for a red wine combining character and drinkability.

TASTING

Expressive nose with hints of gray pepper, nutmeg, and ripe red fruits. On the palate, the attack is lively, carried by a beautiful freshness. The tannins are supple, well-integrated, allowing aromas of Morello cherry, candied strawberry, and a touch of sweet spices to express themselves. The finish is straight, balanced, with a beautiful length full of finesse. A delicate, sincere, and full of relief red wine. To be enjoyed now to fully appreciate its bright fruit and freshness. Can also evolve elegantly over 2 to 3 years, developing spicier nuances and an even silkier texture.

FOOD PAIRINGS

An elegant and gourmet red wine, perfect to accompany bistro cuisine or everyday dishes seasoned with precision. To be enjoyed with a Basque chicken, a pork tenderloin roasted with herbs, or a rustic summer vegetable tart. It also pairs very well with a vegetable curry or a plate of fine charcuterie. A wine with character, without excess.