

MAS DE DAUMAS GASSAC

IGP Pays d'Hérault
Red



TERROIR

Born on the argilo-calcareous hills of the Rognacien, facing the Mediterranean, this wine draws its strength from a soil rich in sandstone and bauxite. This warm and ventilated terroir, located in the municipality of Villeveyrac, is particularly suitable for Cabernet Sauvignon and Syrah. It gives birth to concentrated, ripe grapes, while retaining freshness and relief. A natural alchemy that produces red wines with character and identity.

WINEMAKING

The grapes are completely destemmed, then vinified in a traditional way with a slow maceration of about 20 days, between 25 and 32°C. Regular pumping over and rack and returns allow for the extraction of material and complexity without harshness.

AGEING

A portion of the vintage is aged for 12 months, bringing structure, depth, and finesse to the tannins. A patient work for an expressive and balanced red wine.

TASTING

Deep ruby red dress with violet reflections. The nose is intense, combining jammy red fruits, undergrowth notes, musky touches, and a hint of leather. On the palate, the attack is lively, carried by a full-bodied texture and powerful yet well-integrated tannins. The whole seduces with its generosity, its spicy character, and a persistent, balanced finish, evoking the scrubland of the South. A assertive wine, both gourmet and structured. To be enjoyed now for its power and generosity. It can also be kept for 2 to 3 years.

FOOD PAIRINGS

A characterful red wine that calls for flavorful and generous cuisine. Ideal with a beef stew with olives, lamb tagine with prunes, or duck parmentier. It also pairs perfectly with a roast pork with herbs or roasted vegetables with mild spices. Rich and flavorful dishes that reveal all the complexity and warmth of this wine.