

MAS DE DAUMAS GASSAC

IGP Saint-Guilhem-le-Désert
Red



TERROIR

Nestled in the high Gassac valley, the vineyard benefits from a unique environment: well-drained soils, strong temperature variations, and tempered Mediterranean influences. This exceptional microclimate allows for a slow and balanced ripening, ideal for the expression of international, rare, and indigenous grape varieties. An altitude terroir that imparts its freshness and complexity to this extraordinary vintage.

WINEMAKING

Hand-picked, the grapes are vinified in a traditional way with a long maceration to extract finesse and depth.

AGEING

Breeding takes place in oak barrels for 12 to 15 months, bringing structure, complexity, and a beautiful integration of tannins. A meticulous work serving a unique blend, mixing noble grape varieties and forgotten varieties.

TASTING

Deep red dress with garnet reflections. The nose, intense and complex, combines blackcurrant, black cherry, sweet spices, and a touch of scrubland. In the mouth, the attack is ample, the tannins silky and perfectly integrated. A beautiful freshness structures the whole, prolonging the aromas of black fruits and spices in a long, tasty, and elegant finish. A noble red, all in balance and depth. This wine already reveals beautiful nuances, but its true depth will be expressed over time. To decant in its youth or to keep in the cellar for 15 to 20 years, or even longer. It will evolve towards complex notes of undergrowth, leather, and spices, while maintaining its structure and freshness.

FOOD PAIRINGS

This intense and refined red reveals all its dimension with Provençal-style stuffed vegetables, a homemade moussaka, or a beef cheek stew. It also pairs well with dishes with controlled spices such as butter chicken or lamb curry.