

# MAS DE DAUMAS GASSAC

## SPARKLING ROSÉ



Serve between 7°and 8°C.

A genuine rosé sparkling wine - it could almost be a fruit juice - delights the palate with lively fine bubbles, smooth fruity aromas, freshness thanks to its low alcohol content!

Serve Daumas Gassac “Rosé Frizant” well-chilled to quench thirst, indulge the taste-buds and banish gloom!

<b>Name of the wine:</b>	Mas de Daumas Gassac Rosé Frizant
<b>Country / Region :</b>	France / Languedoc
<b>Terroir :</b>	Gassac Valley
<b>Appellation :</b>	IGP Pays d’Hérault.
<b>Soils Type:</b>	White clay& Lutetian limestone.
<b>Grape varieties :</b> (approx.)	90% Cabernet Sauvignon, 10% Petit Manseng.
<b>Vinification :</b>	Bled Cabernet Sauvignon grapes from the younger Daumas Gassac vineyards. The “free-run” grape juice is then fermented in a closed tank so as to retain all the fermenting gas.
<b>Maturing :</b>	3 to 4 months in closed stainless steel tank.
<b>Harvest :</b>	100% Manual
<b>Yield (approx.):</b>	50 hl/ha.
<b>Alcohol :</b>	11 to 11.5 % Vol. Drink young when the fruit is still totally lively.
<b>Total Production:</b>	18.000 to 25.000 bottles.
<b>Packaging :</b>	"Champenoise" bottle.

