



## Mas De Daumas Gassac

**Origin :** France.

**Appellation :** IGP St Guilhem-le-Désert – Cité d'Aniane.

**Grape Varieties :** 75.6% de Cabernet Sauvignon, 5.5% Merlot, 4.4% Tannat, 3.9% Cabernet Franc, 1.8% Malbec, 1.8% Pinot noir, 7% rare grape varieties.

**Tasting Note :** Finesse, power, length and mouthwateringly rounded, when tasted today as it matures, this 2012 is thoroughly enjoyable and seductive. Aromas simply explode, red berries, over-ripe autumnal figs, elegant vinosity lifted by rich tannins and fine savours of chocolate and truffle. Exquisite.

**Food Matching :** Gratin of aubergines or courgettes. Leg of lamb studded with garlic. Mutton Tagine. Roast duck. Roast stuffed goose. Duck breast. Beef. Game. Pigeons (roast or as a tagine). Wild mushrooms.



## **Moulin de Gassac Sauvignon White**

**Origin :** France.

**Appellation :** IGP Pays d'Hérault.

**Grape Varieties :** 100% Sauvignon White.

**Tasting Note :** Clear pale gold. Expressive, exotic peach flavour. Very open, friendly and fruity. Well balanced, good length, very clean.

**Food Matching :** Asparagus and salmon quiche, Pizza, Fish and shellfish, Cheese soufflé.



## **Moulin de Gassac Syrah**

**Origin :** France.

**Appellation :** IGP Pays d'Hérault.

**Grape Varieties :** 100% Syrah.

**Tasting Note :** Deep violet red. Very ripe red fruit, a touch of leather. Warm, fruity, concentrated. Good tannic structure. Open and satisfying. Good length.

**Food Matching :** Game terrine, Pizza, Mediterranean pasta and Meat.



## **Moulin de Gassac Albaran**

**Origin :** France.

**Appellation :** IGP Pays d'Hérault.

**Grape Varieties :** 50% Cabernet Sauvignon, 50% Syrah.

**Tasting Note :** Deep ruby red, with tile coloured glints. Expressive, complex, hints of crystallised ripe blackcurrants and fruit in alcohol. Aromas of nut and vanilla. Opens with very ripe red berries; rounded and warm with silky tannins. Underpinned with toasty hints. Good structure and balance, with very marked tannins. Virile, rustic character, thoroughly agreeable.

**Food Matching :** Game terrine, Meat and Cheese.



## **Moulin de Gassac Pont de Gassac Red**

**Origin :** France.

**Appellation :** IGP Pays d'Hérault.

**Grape Varieties :** 35% Cabernet Sauvignon, 35% Syrah, 30% Merlot.

**Tasting Note :** Velvety red. Complex with notes of red fruits with a touch of musk or leather. Classic Cabernet Sauvignon aromas very present. Rounded wine, with powerful tannins. Good acidity means it's lively. Outstanding red fruit aromas. Strong, spicy, a wine with character.

**Food Matching :** Fillet of beef, roast duck or stuffed red, Peppers and aubergines, leg of lamb with thyme.