



FAUNE - MAS DE DAUMAS GASSAC

Color : Lovely pale gold.

Nose: Powerful. Explodes with aromas of apricots, pears and white flowers.

Palate: Harmonious, well balanced. Delicate hints of white flowers.

Finish: Full, smooth yet fresh ending on exotic fruit.

Soil Type: Clay and limestone terroir with quartzite. Rich in marl.

Vinification: 100% De-stemmed – slow maceration with skin contact during 10 to 12 hours in refrigerated tank. Pressed, then vinified under controlled temperature.

Maturing: 4 to 5 months in stainless steel tank.

Style	Medium Body Balanced White
Producer	Mas de Daumas Gassac
Category	White
Country	France
Region	Languedoc-Roussillon
Grape Variety	Chardonnay, Viognier
Vintage	2020
Alcohol Content	13%
Food & Wine Matching	White Meats
Bottle Format	750 ml
Organic & Biodynamic	Yes
