

VIONIER, CHARDONNAY PAYS D'HÉRAULT IGP - FAUNE - MAS DE DAUMAS GASSAC

Vinification: Situated in the heart of Languedoc, this wine is crafted from 100% Merlot grapes, cultivated in limestone soils dating back to the Cretaceous period, enriched with bauxite. The vinification process is traditional, involving complete destemming and a brief fermentation of three to six days in vats, without any filtration. Aged for five to six months in stainless steel tanks, it showcases the region's unique terroir with a modest yield of 60 to 70 hectolitres per hectare.

Tasting Note: It showcases a lovely pale gold hue with hints of light green reflections. Its powerful nose bursts with enticing aromas of apricots, pears, and white flowers. On the palate, it strikes a harmonious balance, revealing delicate floral nuances. The finish is full and smooth yet refreshingly vibrant, underscored by a touch of exotic fruit. The velvety texture and rich, aromatic profile reflect the mineral qualities of the limestone terroir from which it originates, enhancing its overall complexity.

Style	Medium Body Balanced White
Producer	Mas de Daumas Gassac
Category	White
Country	France
Region	Languedoc-Roussillon
Appellation	Pays D'Hérault Igp
Grape Variety	Chardonnay, Viognier
Vintage	2020, 2022
Barrel	No Barrel
Alcohol Content	13%
Organic & Biodynamic	Yes
Bottle Format	750 ml
Food & Wine Matching	Aperitif, Creamy Cheese, Crudites, Fresh Cheese, Light Starters, Mushrooms, Pasta, Pizza, Pork, Poultry, Risotto, Salads, Seafood, Veal, Vegetable Dishes, White Meats, Cured Meat, Oysters, Raw Seafood