

Cabernet Sauvignon IGP Pays d'Oc Moulin de Gassac

Moulin de
GASSAC

The Producer:

Moulin de Gassac is the off-spring of one of France's most highly regarded producers, Mas de Daumas Gassac. The Moulin de Gassac range of wines were established in the early 1990s by Aime Guilbert, the founder of Mas de Daumas Gassac. They are from the vineyards in the amphitheatre behind the Etang de Thau, centred on the town of Pinet. The grapes from each vineyard parcel are vinified separately and then blended.

The Wine:

Soils: Cretaceous limestone and rich in bauxite.
Grapes: 100% Cabernet Sauvignon.
Winemaking: 100% destemmed - traditional, vatting of 2-3 weeks.
Ageing: Between 5 to 6 months in stainless steel vats.
Yield: 50 to 70 hl/ha.

Tasting Notes:

Beautifully dark red or even black with violet reflections. Notes of ripened fruit and roasting. Fat and creamy wine. Fruit notes cooked reds. Beautiful tannic structure. Harmonious structure.

Code: 5148
ABV: 13%
Pack: 6x75cl
Vegan: Yes
Vegetarian: Yes
Closure: Cork

