

Syrah IGP Pays d'Oc - Moulin de Gassac

Moulin de
GASSAC

The Producer:

From the family that created the justly famous Mas de Daumas Gassac estate they also produce a delicious wine for less formal occasions. A dense nose of ripe berry fruit with a hint of both chocolate and leather. The palate is big and rich with intensity and has a long, sly dry finish.

The Wine:

Grape(s): 100% Syrah
Area: From vineyards around the village of Villeveyrac between Montpellier and Beziers
Yield: 50-60 hl/ha
Vinification: Aer de-stemming there is a temperature-controlled vinification and a skin maceration of 8-10 days with daily pumping over.
Ageing: Aged for 5-6 months in stainless steel vats before bottling without filtration.

Tasting Notes:

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Code: 5154
ABV: 13%
Pack: 6*75cl
Vegan: Yes
Vegetarian: Yes
Closure: Cork

