

Eraus IGP Pays d'Herault - Moulin de Gassac

Moulin de
GASSAC

The Producer:

Sauvignon Blanc, often associated with the Loire Valley and New Zealand, is extensively planted in the Languedoc such that it is now, after Chardonnay, the main white grape variety grown there. The Moulin de Gassac wines were created in the early 1990s by the founder of highly regarded Mas de Daumas Gassac estate, Aimé Guibert, so as to protect vineyards in the area from the vine pulling scheme of the 1990s.

The Wine:

Grapes:	Sauvignon Blanc 100%
Area:	From vineyards in the Thau Lagoon district between Montpellier and Beziers.
Soil:	Clay and limestone terroir with quartzite and rich in marl
Yield:	45-55 hl/ha.
Vinification:	100% de-stemmed, slow maceration with skin contact for 10 to 12 hours in refrigerated tank. Vinification under controlled temperature.
Ageing:	It is aged for 4 to 5 months in stainless steel vats before bottling.

Tasting Notes:

- A distinct asparagus touch on the nose backed up by that familiar floral tone. A clean, fresh, zingy palate and a long crunchy finish.
- From the family that created the justly famous Mas de Daumas Gassac wines, they also produce a delicious wine for less formal occasions. A distinct asparagus touch on the nose backed up by that familiar floral tone. A clean, fresh, zingy palate and a long crunchy finish.

Code:	5152
ABV:	12,5%
Pack:	6x75cl
Vegan:	Yes
Vegetarian:	Yes
Closure:	Cork
Awards:	2020 - BRONZE IWSC

