

## Viognier 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.. Viognier was until the 1990s just an obscure grape from the northern Rhone. It was then discovered that it could thrive in other areas and by the mid 2000s it was extensively planted in the Languedoc. 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: Viognier 100%  
Area: From vineyards in the Thau Lagoon district between Montpellier and Beziers  
Soil: Clay and limestone and rich in marl  
Yield: 55-65 hl/ha.  
Vinification: After destemming there is a 3-hour maceration followed by a temperature-controlled fermentation.  
Ageing: It is aged for 5 months in stainless steel vats before bottling.

### Tasting Notes:

- Lovely tropical fruit touches on the nose of mango and apricot. The taste has the ripe fruit flavour carried through from the nose and then a light, citrusy, zesty finish.

- From the family that created the justly famous Mas de Daumas Gassac estate and its wines, they also produce a delicious wine for less formal occasions. ovely tropical fruit touches on the nose of mango and apricot. The taste has the ripe fruit flavour carried through from the nose and then a light, citrusy, zesty finish.

Code: 5149  
ABV: 12,5%  
Pack: 6\*75cl  
Vegan: Yes  
Vegeterian: Yes  
Closure: Cork

