

MAS DE DAUMAS GASSAC

VINTAGE: 1994

« What is a vigneron if not someone who dreams each year of giving birth to a great vintage? And today that dream could well be called: THE REGAL RED 1994! »

Denomination :

Vin de Pays de l'Hérault.

Harvest dates: (hand-picked)

2 September – 10 September 1994 (7 days).

Grape varieties:

- 69.1% Cabernet Sauvignon.
- 11.4% Syrah.
- 6% Cabernet Franc.
- 5.2% Merlot.
- 4.3% Malbec.
- 2% Pinot noir.
- 1% Tannat.
- 1% rare grape varieties: Nebbiolo, Dolcetto and Barbera.

Climate:

Early flowering in May, pleasant spring weather with good showers then a great heat wave hit at just the right time, all adding up to an unusually early harvest.

Harvest: 3 weeks early, good clear, hot weather.

Average age of the vines:

22 years.

Yield:

35 to 45 hl/ha.

Total production:

62.000 bottles and 1.500 magnums.

Alcohol by vol.:

12,53% Vol.

Total acidity:

3,50.

Ph:

3,48.

Folin: (tannin)

68.

Glycerol: (unctuosity)

6,9.

Dry extract:

28,1.



* Grape varieties information may differ with the back label.