

MAS DE DAUMAS GASSAC



* Grape varieties information may differ with the back label.

VINTAGE: 1996

« A tropical vintage »

Denomination :

Vin de Pays de l'Hérault.

Harvest dates: (hand-picked)

13 September – 27 September 1996 (9 days).

Grape varieties:

- 65% Cabernet Sauvignon.
- 9% Merlot.
- 7% Syrah.
- 7% Cabernet Franc.
- 7% Malbec.
- 3% Pinot noir.
- 1% Tannat.
- 1% rare grape varieties: Nebbiolo, Dolcetto, Barbera, Armignone and Arenie.

Climate:

Seriously heavy rain during autumn and winter of '95 - '96 left the ground saturated; hot weather in May and June; a miserable July followed by a heat wave in August and the first fortnight of September.

Harvest: Overcast weather before picking started, several rainy days between 13 and 21 September (235mm).

Then lovely hot, dry weather during the last week of September.

Average age of the vines:

24 years.

Yield:

42 hl/ha.

Total production:

95.000 bottles and 1.500 magnums.

Alcohol by vol.:

12,75% Vol.

Total acidity:

3,24.

Ph:

3,72.

Folin: (tannin)

41.