

MAS DE DAUMAS GASSAC

VINTAGE: 1997



* Grape varieties information may differ with the back label.

Denomination :

Vin de Pays de l'Hérault.

Harvest dates: *(hand-picked)*

3 September – 11 September 1997 (6 days).

Grape varieties:

- 70.3% Cabernet Sauvignon.
- 13.1% Cabernet Franc.
- 5.1% Syrah.
- 3.9% Merlot.
- 2.8% Malbec.
- 2.1% Tannat.
- 1.3% Pinot noir.
- 1.4% rare grape varieties: Nebbiolo, Dolcetto, Barbera, Armigne and Arenie.

Climate:

Harvest: flowering was a month early this year; vines struggling to cope with sweltering heat and frequent rain. Physiological maturity at the end of August was followed by a rare phenomenon: maturing stopped in its tracks. Our dream of full maturity hadn't come true when picking was over.

Average age of the vines:

25 years.

Yield:

35 hl/ha.

Total production:

78.000 bottles and 1.200 magnums.

Alcohol by vol.:

12,98% Vol.

Total acidity:

3,34.

Ph:

3,60.

Folin: *(tannin)*

50.

Glycerol: *(unctuosity)*

8.