

MAS DE DAUMAS GASSAC

VINTAGE: 2002

« Daumas Gassac Red 2002: power and flavours! »



* Grape varieties information may differ with the back label.

Denomination:

Vin de Pays de l'Hérault.

Harvest dates: (hand-picked)

10 September – 25 September 2002 (10 days).

Grape varieties:

- 69.2% Cabernet Sauvignon.
- 3.2% Syrah.
- 2.2% Malbec.
- 9% Merlot.
- 8.2% Cabernet Franc.
- 4.3% Pinot noir.
- 1.1% Tannat.
- 2.8% rare grape varieties : Nebbiolo, Barbera, Dolcetto, Armignie, Arenie, Bastardo, Saperavie, Tchkaveri, Montepulciano, Areni Noir, Tchekavesi, Souzon, Brancaléo and Petit Verdot.

Climate:

The terroirs and hills from Aniane down to Villeveyrac and Sète escaped storms and rainstorms. At Daumas Gassac, the terrifying Gard storms only resulted in 70mm water, with no violence or soil erosion.

Average age of the vines:

30 years.

Yield:

35 to 45 hl/ha.

Total production:

110.000 bottles and 1.500 magnums.

Alcohol by vol.:

12,84% Vol.

Total acidity:

3,35.

Ph:

3,47.

Folin: (tannin)

50.

Glycerol: (unctuosity)

4,8.

Dry extract:

31,8.