

MAS DE DAUMAS GASSAC

VINTAGE: 2009

« A sumptuous vintage ! »



* Grape varieties information may differ with the back label.

Denomination :

Vin de Pays de l'Hérault.

Harvest dates: (hand-picked)

10 September – 23 September 2009 (10 days).

Grape varieties :

- 72.4% Cabernet Sauvignon.
- 6.3% Merlot.
- 4.4% Cabernet Franc.
- 3.6% Tannat.
- 3.1% Pinot noir.
- 2.6% Malbec.
- 7.6% rare grape varieties: Nebbiolo, Barbera, Dolcetto, Armigne, Arenie, Bastardo, Saperavie, Tchkaveri, Montepulciano, Areni Noir, Tchekavesi, Souzon, Brancalleo, Petit Verdot, Carmenere, Abouriou and Plavac Mali.

Climate:

Ideal spring with regular rainfall bringing enough reserve for the plants. The vigneron expected a late harvest mid-September, following a flowering around end of May.

Average age of the vines:

37 years.

Yield:

35 to 45 hl/ha.

Total production:

110.000 bottles and 4.500 magnums.

Alcohol by vol.:

13,41% Vol.

Total acidity:

3,56.

Ph:

3,50.

Folin: (tannin)

51.

Glycerol: (unctuosity)

11.1.

Dry extract :

30.2.