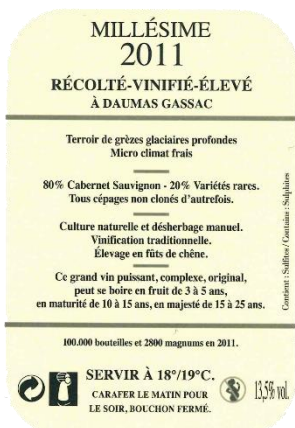


MAS DE DAUMAS GASSAC



* Grape varieties information may differ with the back label.

VINTAGE: 2011

Denomination :

IGP St Guilhem-le-Désert – Cité d'Aniane.

Harvest dates: (hand-picked)

13 September – 24 September 2011 (11 days).

Grape varieties:

- 71.6% Cabernet Sauvignon.
- 5.6% Merlot.
- 5% Cabernet Franc.
- 2.6% Pinot noir.
- 2.8 % Tannat.
- 1.6% Malbec.
- 10.8% rare grape varieties: Nebbiolo, Barbera, Dolcetto, Armignone, Arenie, Bastardo, Saperavie, Tchkaveri, Montepulciano, Areni Noir, Tchekavesi, Souzon, Brancalleo, Petit Verdot, Carmenere, Abouriou and Plavac Mali.

Climate:

Before the harvest, a cool summer allowed the vines to mature slowly. This ensured the aromas were protected and acidity was good.

Harvest: we enjoyed an Indian summer while we were picking. Moderate daytime heat, cool nights.

Average age of the vines:

39 years.

Yield:

35 to 45 hl/ha.

Total production:

100.000 bottles and 2.800 magnums.

Alcohol by vol.:

13,82% Vol.

Total acidity (H2SO4):

3,44.

Ph:

3,54.

Folin: (tannin)

65.

Glycerol: (unctuosity)

5,6.

Dry extract:

28,7.