

MAS DE DAUMAS GASSAC



* Grape varieties information may differ with the back label.

VINTAGE: 1992

« A marvel of harmony blended with its power »

Denomination :

Vin de Pays de l'Hérault.

Harvest dates: (hand picked)

11 September – 14 September 1992 (4 days).

Grape varieties:

- 39% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 30% Chardonnay.
- 25% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 6% rare grape varieties : Muscat Petit grain, Bourboulenc, Marsanne, Roussanne, (France).
Neherleschol (Israël), Petite Arvine (Suisse).

Climate:

Harvest: incredible weather with huge night and day temperature variations. We recorded 7°C on the morning of 30 September, whilst on most days it reached 30°C, peaking at 35°C.

Average age of the vines:

9 years.

Yield:

30 hl/ha.

Total production:

19.000 bottles and 500 magnums.

Alcohol by vol.:

13,45% Vol.

Total acidity:

4,05.

Ph:

3,40.