

# MAS DE DAUMAS GASSAC



\* Grape varieties information may differ with the back label.

## VINTAGE: 2002

« Daumas Gassac White 2002 is the twin of the sumptuous 2000 White »

### Denomination :

Vin de Pays de l'Hérault.

### Harvest dates: (hand-picked)

3 September – 10 September 2002 (8 days).

### Grape varieties:

- 37% Chardonnay.
- 29% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 15% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 19% rare grape varieties: Bourboulenc, Marsanne, Roussanne, Petit Courbu, Muscat Ottonel, Muscat Petit grain, Muscat d'Alexandrie, Gros Manseng, Semillon (France), Neherleschol (Israël), Petite Arvine, Amigne (Suisse), Sercial de Madère (Portugal), Tchilar, Khondorni (Arménie), Albarino (Espagne).

### 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:

19 years.

### Yield:

30 hl/ha.

### Total production:

45.000 bottles.

### Alcohol by vol.:

12,76% Vol.

### Total acidity:

3,32.

### Ph:

3,56.

### Residual sugar:

7,4g.