

# MAS DE DAUMAS GASSAC



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

## VINTAGE: 2003

« A truly vigorous, opulent wine »

### Denomination :

Vin de Pays de l'Hérault.

### Harvest dates: (hand-picked)

20 August – 26 August 2003 (6 days).

### Grape varieties:

- 35% Chardonnay.
- 35% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 16% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 1% Chenin blanc (origin des bois : Domaine Huet – Vouvray).
- 13% 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:

Rain early in the year (96 cms water) filled the underground aquifers and ensured the Gassac valley springs ran all summer until the end of September. A burning hot summer (40°C and more in the midday sun) lasted 8 weeks. But the grapes sheltered under foliage, so not one was burnt, not one leaf singed.

**Harvest:** 10 days early, a dream harvest, ripe grapes, thoroughly healthy, not one damaged or mis-shaped.

### Average age of the vines:

20 years.

### Yield:

30 hl/ha.

### Total production:

45.000 bottles.

### Alcohol by vol.:

12,70% Vol.

### Total acidity:

3,26.

### Ph:

3,44.

### Residual sugar:

7,2g.