

MAS DE DAUMAS GASSAC



* Grape varieties information may differ with the back label.

VINTAGE: 2004

« A harmonious wine »

Denomination:

Vin de Pays de l'Hérault.

Harvest dates: (hand picked)

6 September – 11 September 2004 (6 days).

Grape varieties:

- 39% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 24% Chardonnay.
- 23% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 2% Chenin Blanc (origin des bois : Domaine Huet – Vouvray).
- 12% 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:

During the fortnight prior to harvesting (from 23 August to 6 September) the weather was odd, hot and heavy, overcast yet no mist; absolutely unusual, almost unheard of.

Harvest: Clear and bright in September, gentle warmth and soft wind from the north.

Average age of the vines:

21 years.

Yield:

30 hl/ha.

Total production:

56.000 bottles.

Alcohol by vol.:

12,90% Vol.

Total acidity:

4,08.

Ph:

3,31.

Residual sugar:

8,7g.