

MAS DE DAUMAS GASSAC



* Grape varieties information may differ with the back label.

VINTAGE: 2007

Denomination :

Vin de Pays de l'Hérault.

Harvest dates: *(hand-picked)*

22 August – 27 August 2007 (6 days).

Grape varieties:

- 32% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 29% Petit Manseng (origin des bois : Charles Hours – Béarn).
- 21% Chardonnay.
- 4% Chenin Blanc (origin of the vine: Domaine Huet – Vouvray).
- 14% 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:

2007 would have been a special year; dry and warm, followed by strangely cool weather still with no rain, means it will be a mineral vintage, elegant, a vintage that owes more to the earth than the sky, a great vintage of the Terroir.

Average age of the vines:

24 years.

Yield:

30 hl/ha.

Total production:

46.000 bottles.

Alcohol by vol.:

13,09% Vol.

Total acidity:

3,46.

Ph:

3,33.

Residual sugar:

6,8g.