

MAS DE DAUMAS GASSAC



* Grape varieties information may differ with the back label.

VINTAGE: 1996

« A tropical vintage, one of our greatest white vintages »

Denomination :

Vin de Pays de l'Hérault.

Harvest dates: (hand-picked)

9 September – 13 September 1996 (5 days).

Grape varieties:

- 31% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 30% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 28% Chardonnay.
- 10% rare grape varieties : Marsanne, Roussanne, Petit Courbu, Muscat Petit grain, Gros Manseng (France).

Climate:

Seriously heavy rain during autumn and winter of '95 - '96 left the ground saturated ; hot weather in May and June ; a miserable July followed by a heat wave in August and the first fortnight of September.

Harvest: Overcast weather from 9th to 11th September. Hand picking under brilliant sunshine, 35° in the afternoon and 13° alcohol/vol. Acidity slightly higher than last year giving an irresistible pallet of aromas, enhanced by the freshness of this vintage.

Average age of the vines:

13 years.

Yield:

30 hl/ha.

Total production:

37.000 bottles.

Alcohol by vol.:

12,75% Vol.

Total acidity:

4,05.

Ph:

3,36.

Residual sugar :

16g.