

# MAS DE DAUMAS GASSAC



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

## VINTAGE: 2008

*« Terrific finesse, hugely aromatic »*

### Denomination:

Vin de Pays de l'Hérault.

### Harvest dates: (hand-picked)

7 September – 12 September 2008 (6 days).

### Grape varieties:

- 34% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 29% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 18% Chardonnay.
- 9% Chenin Blanc (origin of the vine: Domaine Huet – Vouvray).
- 11% 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), Khondorni, Tchilar (Arménie), Albarino (Espagne), Falanghina, Fiano, Grechetto todi (Italie).

### Climate:

Light rain during May, July, August and September, heavy in June. Then heat, moderate but adequate enough to ensure a gentle, steady ripening.

### Average age of the vines:

25 years.

### Yield:

30 hl/ha.

### Total production:

66.000 bottles.

### Alcohol by vol.:

13,05% Vol.

### Total acidity:

3,60.

### Ph:

3,31.

### Residual sugar:

6,7g