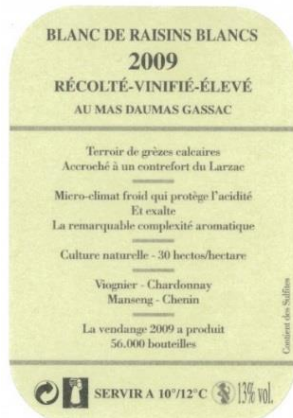


# MAS DE DAUMAS GASSAC



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

## VINTAGE: 2009

« A marvel of a golden wine, ripened by exceptional sunshine »

### Denomination :

Vin de Pays de l'Hérault.

### Harvest dates: (hand-picked)

3 September – 9 September 2009 (7 days).

### Grape varieties:

- 29% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 28% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 15% Chardonnay.
- 13% Chenin Blanc (origin of the vine: Domaine Huet – Vouvray).
- 15% variétés rares : 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:

Ideal spring with regular rainfall bringing enough reserve for the plants. The vigneron expected a late harvest mid-September, following a flowering around end of May.

### Average age of the vines:

26 ans.

### Yield:

30 hl/ha.

### Total production:

56.000 bottles.

### Alcohol by vol.:

13,40% Vol.

### Total acidity:

3,91.

### Ph:

3,24.

### Residual sugar:

11g.