

MAS DE DAUMAS GASSAC



* Grape varieties information may differ with the back label.

VINTAGE: 2011

Denomination :

IGP St Guilhem-le-Désert – Cité d'Aniane.

Harvest dates: *(hand-picked)*

5 September – 12 September 2011 (8 days).

Grape varieties:

- 26% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 24% Chardonnay.
- 22% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 15% 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:

Before the harvest, a cool summer allowed the vines to mature slowly. This ensured the aromas were protected and acidity was good.

Average age of the vines:

28 years.

Yield:

35 hl/ha.

Total production:

70.000 bottles.

Alcohol by vol.:

13.45% Vol.

Total acidity (H₂SO₄):

3,89.

Ph:

3,21.

Residual sugar:

10.7g.