

## MAS DE DAUMAS GASSAC



Collasse insparange et deblevbage inspared Praducises (India: 36 a 43 November 1998) Berger de hint entre on this de collece Mercure De getel via pennant, complesa, crégiend Prou et deble en first de la 18 aug Mar devogt en genter de 7 a 14 aug Bur deblevgar et internes uitman de Insuger La weninger 1004 a gestat 40.200 hannellas - 700 magneers - 20 gendaams

SERVIR A 18°

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

# **VINTAGE: 1984**

**Denomination :** 

Vin de Pays de l'Hérault.

#### Harvest dates: (hand-picked)

4 October - 16 October 1984 (13 days).

#### **Grape varieties:**

- 71.3% Cabernet Sauvignon.
- 7.2% Cabernet Franc.
- 7% Malbec.
- 5.3% Merlot.
- 5.1% Syrah.
- 3.1% Tannat.
- 1% rares grape varieties: Nebbiolo, Dolcetto and Barbera.

#### **Climate:**

Seriously dry weather from 13 September 1983 until 10 May 1984, very cold spring with north winds. Coolish summer. Flowering between 18 and 25.

**Harvest:** cloudy weather with a little rain.

#### Average age of the vines:

12 years.

**Yield:** 35 to 45 hl/ha.

**Total production:** 49.200 bottles, 700 magnums and 205 jéroboams.

**Alcohol by vol:** 13,05% Vol.

### Total acidity:

3,50.

**Ph:** 3,51.

**Folin:** (*tannin*) 41.

**Glycerol:** *(unctuosity)* 8,8.

### **Dry extract:** 27.