

MAS DE DAUMAS GASSAC



RÉCOLTE 1985 BECOLTÉ VINDIÉ ÉLEVÉ MIS EN BORTESILE AU DOMAINE De viu prosène d'un terrer unique en Languedoc Libres glavieres probonées Sue un caratrefier du Larias (la de reiere clonat final dans les grant usent de usil Pour 80 % - Calerent Sanoignes Calinar emparique et lédificheque maniel Principal faille 5 % 18 Hectorolliestum Récolte et estification probestivamente Pour directopul es probestivamente La conduce 1965 à produit 81.000 bestelles - 1000 nogarques - 30 probasante et E calibrations SERVIR A 18 °

* Grape varieties information may differ with the back label.

VINTAGE: 1985

« For wine producers, 1985 will always be remembered as a year of extremes and contrasts »

Denomination:

Vin de Pays de l'Hérault.

Harvest dates: (hand-picked)

17 September – 1 October 1985 (17 days).

Grape varieties:

- 72% Cabernet Sauvignon.
- 7% Syrah.
- 6% Malbec.
- 6% Cabernet Franc.
- 4% Merlot.
- 2% Tannat.
- 1% Pinot noir.
- 2% rare grape varieties: Nebbiolo, Dolcetto and Barbera.

Climate:

Coldest winter since 1956 with serious freezing (-10°C to -15°C) during January and February. Mediocre spring weather leading to late ripening. Flowering from 15 June.

Harvest: Extremely hot and dry, resulting in slight over maturity.

Average age of the vines:

13 years.

Yield:

35 to 45 hl/ha.

Total production:

60.000 bottles, 1.000 magnums, 30 jéroboams and 12 mathuselahs.

Alcohol by vol.:

13,30% Vol.

Total acidity:

3,70.

Ph:

3,54.

Folin: (tannin)

51.

Glycerol: (unctuosity)

9.6.

Dry extract:

30.