

# MAS DE DAUMAS GASSAC



# RECOLTE 1987 RECOLTE - VINDPIÉ - ELEVÉ MIS EN BOUTHELLE AU DOMAINE Ce sin provent Fan tensis usings en Langueden Grénos glanites profunde for un controlle de Longe Bui de mem vinne fond den le qued coleil de cell Fanz 20 % - Caleman Marchael de cell Fanz 20 % - Meller - Merit - Fanza Calema ouganique et defenelogamen Frankeite Fanza - Fanza Collesse ouganique et defenelogamen Bische et violification perfectionation Bische et violification perfectionation Elevape de lust mente en fist de ribre Mercus Ce grand en gatanant, conspiere, original, Fent de lust en fist de ribre Mercus Ce grand en gatanant conspiere, original, Fent de lust mentes en fist de ribre Mercus Ce grand en gatanant en de la 13 aux Mais dermit au gardine de 7 à 13 aux Mais dermit au gardine de 7 à 13 aux Part de la language en se 100 genérales 82.000 huntrilles - 1230 suggestus - 100 jenolossem et 20 mathonalesse

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

# VINTAGE: 1987

«The 1987 vintage, a rare and delicious wine »

### **Denomination:**

Vin de Pays de l'Hérault.

### Harvest dates: (hand-picked)

20 September – 30 September 1987 (11 days).

# Grape varieties:

- 62.1% Cabernet Sauvignon.
- 11.5% Merlot.
- 8.6% Syrah.
- 8.6% Malbec.
- 4% Cabernet Franc.
- 2.4% Pinot noir.
- 1.8% Tannat.
- 1% rare grape varieties: Nebbiolo, Dolcetto and Barbera.

### Climate:

Frustrating weather all year, unusually heavy rainfall. Flowering between 20 and 30 June. Maturing slow and difficult

**Harvest:** picking took place in hot, humid mist until early afternoon.

### Average age of the vines:

15 years.

### Yield:

35 to 45 hl/ha.

# **Total production:**

62.000 bottles, 1.200 magnums, 100 jéroboams and 20 mathusalems.

### Alcohol by vol.:

12,85% Vol.

## Total acidity:

3,30.

### Ph:

3,64.

### Folin: (tannin)

45.

### Glycerol: (unctuosity)

5,4.

### Dry extract:

27.2.