

# MAS DE DAUMAS GASSAC



\* 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.