

# MAS DE DAUMAS GASSAC



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

## VINTAGE: 1995

« The 1995 vintage is incredibly complex, a true home to the countless savours, aromas and perfumes of the Languedoc garrigue »

### Denomination :

Vin de Pays de l'Hérault.

### Harvest dates: (hand-picked)

14 September – 22 September 1995 (9 days).

### Grape varieties:

- 68% Cabernet Sauvignon.
- 8% Syrah.
- 7% Cabernet Franc.
- 6.5% Merlot.
- 6% Malbec.
- 2% Pinot noir.
- 1.5% Tannat.
- 1% rare grape varieties: Nebbiolo, Dolcetto and Barbera.

### Climate:

Relatively warm winter but with some hard frost. Flowering between 1 and 7 June.

June and July were very dry. At the end of August and early September, the gusty north wind dried the grapes; bright sunshine but cool nights.

**Harvest:** 270mm of rain fell between the end of September and 15 October.

### Average age of the vines:

23 years.

### Yield:

35 to 45 hl/ha.

### Total production:

70.000 bottles and 3.000 magnums.

### Alcohol by vol.:

12,90% Vol.

### Total acidity:

3,39.

### Ph:

3,53.

### Folin: (tannin)

75.

### Glycerol: (unctuosity)

8,1.

### Dry extract:

27,1.