

# MAS DE DAUMAS GASSAC



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

## VINTAGE: 1998

*« A true Aristocrat! It'd take real will power to resist drinking this open, smooth and well-rounded wine before the wisdom of ages has settled in this world of flavours »*

### Denomination :

Vin de Pays de l'Hérault.

### Harvest dates: (hand-picked)

9 September – 23 September 1998 (9 days).

### Grape varieties:

- 64.5% Cabernet Sauvignon.
- 8.8% Merlot.
- 8% Syrah.
- 6.6% Cabernet Franc.
- 5.6% Malbec.
- 2.5% Pinot noir.
- 1.4% Tannat.
- 2.6% rare grape variety: Saperavi (Géorgie).

### Climate:

The 1998 climate can partly explain the vintage's sophistication: intense heat was followed by cool weather during **the harvest**, with regular showers bringing 20mm of water during September, freshening up the vine leaves and grapes thus avoiding overheating the very ripe fruit (6° during the harvest).

**Average age of the vines:** 26 years.

**Yield:** 37 hl/ha.

### Total production:

109.000 bottles and 1.850 magnums.

### Alcohol by vol.:

13,11% Vol.

### Total acidity:

3,39.

### Ph:

3,71.

### Folin: (tannin)

67.

### Glycerol: (unctuosity)

8,6.

### Dry extract:

29,2.