

# MAS DE DAUMAS GASSAC



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

## VINTAGE: 2000

*« Nature never repeats itself! Each year she creates something new; the 2000 vintage is truly unique! »*

### Denomination :

Vin de Pays de l'Hérault.

### Harvest dates: (hand-picked)

10 September – 4 October 2000 (11 days).

### Grape varieties:

- 69.5% Cabernet Sauvignon.
- 12.4% Merlot.
- 7.4% Syrah.
- 4% Malbec.
- 3% Cabernet Franc.
- 1.4% Pinot noir.
- 1.3% Tannat.
- 1% rare grape varieties: Montepulciano (Italie), Saperavi (Géorgie), Tempranillo (Espagne).

### Climate:

Totally untypical weather, lovely in June, cold in July, seriously hot in August. Unheard of cold on the 14, 15 and 16 July down to 5°C at night). The whole Languedoc descended into total silence, even the cicadas were killed off.

**Harvest:** gentle breezes from the north, cool nights at 9°C, bright daytime with temperatures averaging 32°C. Truly a paradise between 1 -25 September, reminiscent of 1978.

**Average age of the vines:** 28 years.

### Yield:

35 hl/ha.

### Total production:

125.000 bottles.

### Alcohol by vol.:

12,93% Vol.

### Total acidity:

3,48.

### Ph:

3,52.

### Folin: (tannin)

63.

### Glycerol: (unctuosity)

8,2.

### Dry extract:

28,4.