

MAS DE DAUMAS GASSAC



* Grape varieties information may differ with the back label.

VINTAGE: 2001

« The first vintage of the third millennium »

Denomination :

Vin de Pays de l'Hérault.

Harvest dates: (hand-picked)

8 September – 18 September 2001 (10 days).

Grape varieties:

- 65.8% Cabernet Sauvignon.
- 10.4% Merlot.
- 8.8% Syrah.
- 6.5% Cabernet Franc.
- 3.6% Malbec.
- 2.1% Pinot noir.
- 0.3% Tannat.
- 2.5% rare grape varieties : Montepulciano (Italie), Saperavi (Géorgie), Tempranillo (Espagne).

Climate:

2001 started brilliantly, splendid flowering and budding a fortnight early; pretty regular rain during the first quarter until the end of July. The north wind started blowing in mid-August not falling until 20 September. Six weeks of wind gusting down from the north concentrated the juices, sugar and aromas.

Average age of the vines:

29 years.

Yield:

35 to 45 hl/ha.

Total production:

105.000 bottles and 1.600 magnums.

Alcohol by vol.:

13,10% Vol.

Total acidity:

3,37.

Ph:

3,45.

Folin: (tannin)

57.

Glycerol: (unctuosity)

4,9.

Dry extract:

32,3.