

MAS DE DAUMAS GASSAC



* Grape varieties information may differ with the back label.

VINTAGE: 2003

« A truly vigorous, opulent wine! Abundant in character but nothing in excess; a wine in which fruit, velvet and alcohol are perfectly balanced »

Denomination :

Vin de Pays de l'Hérault.

Harvest dates: (hand-picked)

29 August – 25 September 2003 (14 days).

Grape varieties:

- 65% Cabernet Sauvignon.
- 8.1% Merlot.
- 7.2% Syrah.
- 6% Cabernet Franc.
- 3.5% Malbec.
- 1.6% Pinot noir.
- 0.3% Tannat.
- 8.3% rare grape varieties : Nebbiolo, Barbera, Dolcetto, Armignone, Arenie, Bastardo, Saperavie, Tchkaveri, Montepulciano, Areni Noir, Tchekavesi, Souzon, Brancallego and Petit Verdot.

Climate:

Rain early in the year (96 cms water) filled the underground aquifers and ensured the Gassac valley springs ran all summer until the end of September. A burning hot summer (40°C and more in the midday sun) lasted 8 weeks. But the grapes sheltered under foliage, so not one was burnt, not one leaf singed.

Harvest: 10 days early, a dream harvest, ripe grapes, thoroughly healthy, not one damaged or mis-shaped.

Average age of the vines:

31 years.

Yield:

35 to 45 hl/ha.

Total production:

130.000 bottles and 3.000 magnums.

Alcohol by vol.:

13% Vol.

Total acidity:

3,49.

Ph:

3,69.

Folin: (tannin)

73.

Glycerol: (unctuosity)

5,8.

Dry extract:

36,2.