

MAS DE DAUMAS GASSAC



MILLÉSIME 2007 RÉCOLTÉ-VINIFIÉ-ÉLEVÉ À DAUMAS GASSAC Terreir de grézes glaciaires profondes Micro climat frais 86% Cabernel Sauvignen - 26% Variétés rares. Tous cépages non clonés d'autrefuis. Culture naturelle et désher bage manuel. Vinification traditionnelle. Élevage en fitts de chêne. Ce grand vin puissant, complexe, original, peut se beire en fruit de 5 à 5 ans. on materité de 16 à 15 ans. On materité de 16

* Grape varieties information may differ with the back label.

VINTAGE: 2007

« Outstandingly great wines can only come from a great terroir managed by a vigneron who is sufficiently aware to listen to, understand and obey the laws of nature, even when they require unusual changes »

Denomination:

Vin de Pays de l'Hérault.

Harvest dates: (hand-picked)

28 September - 6 October 2007 (10 days).

Grape varieties:

- 71% Cabernet Sauvignon.
- 6.2% Merlot.
- 5.6% Cabernet Franc.
- 2.8% Tannat.
- 2.7% Syrah.
- 2.1% Malbec.
- 1.4% Pinot noir.
- 8.6% rare grape varieties: Abouriou (France), Nielluccio, Montepulciano (Italie), Saperavi (Géorgie), Carménère (France), Tempranillo (Espagne).

Climate:

2007 would have been a special year; dry and warm, followed by strangely cool weather still with no rain, means it will be a mineral vintage, elegant, a vintage that owes more to the earth than the sky, a great vintage of the Terroir!

Average age of the vines:

35 years.

Yield:

35 to 45 hl/ha.

Total production:

106.000 bottles and 3.000 magnums.

Alcohol by vol.:

12,95% Vol.

Total acidity:

3,56.

Ph:

3,49.

Folin: (tannin)

64

Glycerol: (unctuosity)

5,85.

Dry extract:

30,2.