

# MAS DE DAUMAS GASSAC

## VINTAGE: 2008

« The red 2008 – a magical vintage which combines four major virtues: power – finesse - savour – elegance! »



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

### Denomination :

Vin de Pays de l'Hérault.

### Harvest dates: *(hand-picked)*

13 September – 3 October 2008 (15 days).

### Grape varieties:

- 70% Cabernet Sauvignon.
- 6.5% Merlot.
- 5.3% Cabernet Franc.
- 4.1% Pinot noir.
- 3.7% Tannat.
- 1.9% Malbec.
- 1.4% Syrah.
- 7.1% rare grape varieties: Petit Verdot, Abouriou (France), Nielluccio, Montepulciano (Italie), Saperavi (Géorgie), Carménère (France), Tempranillo (Espagne).

### Climate:

Light rain during May, July, August and September, heavy in June. Then heat, moderate but adequate enough to ensure a gentle, steady ripening.

**Harvest:** to crown these ideal conditions, picking only started on 13 September when the sun softened thus ensuring the wine's fragile savours to be safeguarded and giving no excess alcohol.

### Average age of the vines:

36 years.

### Yield:

35 to 45 hl/ha.

### Total production:

97.700 bottles and 3.600 magnums.

### Alcohol by vol.:

13,07% Vol.

### Total acidity:

3,40.

### Ph:

3,44.

### Folin: *(tannin)*

55.

### Glycerol: *(unctuosity)*

6,9.

### Dry extract:

26,6.