

MAS DE DAUMAS GASSAC



80% Cabernet Sauvignon - 20% Variétés rares. Tous cépages non clonés d'autrefois. Culture naturelle et désherbage manuel. Vimitecialion traditionnelle. Élevage en fúts de chêne. Ce grand vin puissant, complexe, original, peut se hoire en fruit de 3 à 5 ans, nutrité de 10 à 15 ans, en majesté de 15 à 25 ans.

100.000 bouteilles et 2800 magnums en 2011.



* Grape varieties information may differ with the back label.

VINTAGE: 2011

Denomination : IGP St Guilhem-le-Désert – Cité d'Aniane.

Harvest dates: (hand-picked)

13 September – 24 September 2011 (11 days).

Grape varieties:

- 71.6% Cabernet Sauvignon.
- 5.6% Merlot.
- 5% Cabernet Franc.
- 2.6% Pinot noir.
- 2.8 % Tannat.
- 1.6% Malbec.
- 10.8% rare grape varieties: Petit Verdot, Abouriou (France), Nielluccio, Montepulciano (Italie), Saperavi (Géorgie), Carménère (France), Tempranillo (Espagne).

Climate:

Before the harvest, a cool summer allowed the vines to mature slowly. This ensured the aromas were protected and acidity was good.

Harvest: we enjoyed an Indian summer while we were picking. Moderate daytime heat, cool nights.

Average age of the vines:

39 years.

Yield: 35 to 45 hl/ha.

Total production: 100.000 bottles and 2.800 magnums.

Alcohol by vol.: 13,82% Vol.

Total acidity (H2SO4): 3,44. **Ph:** 3,54. **Folin:** (*tannin*) 65. **Glycerol:** (*unctuosity*) 5,6. **Dry extract:** 28,7.