

# MAS DE DAUMAS GASSAC



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

## VINTAGE: 1996

*« A tropical vintage, one of our greatest white vintages »*

### Denomination :

Vin de Pays de l'Hérault.

### Harvest dates: (hand-picked)

9 September – 13 September 1996 (5 days).

### Grape varieties:

- 31% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 30% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 28% Chardonnay.
- 10% rare grape varieties : Bourboulenc, Marsanne, Roussanne, Petit Courbu, Muscat Ottonel, Muscat Petit grain, Gros Manseng (France), Neherleschol (Israël), Petite Arvine, Amigne (Suisse), Sercial de Madère (Portugal), Tchilar (Arménie), Albarino (Espagne).

### Climate:

Seriously heavy rain during autumn and winter of '95 - '96 left the ground saturated ; hot weather in May and June ; a miserable July followed by a heat wave in August and the first fortnight of September.

**Harvest:** Overcast weather from 9th to 11th September. Hand picking under brilliant sunshine, 35° in the afternoon and 13° alcohol/vol. Acidity slightly higher than last year giving an irresistible pallet of aromas, enhanced by the freshness of this vintage.

### Average age of the vines:

13 years.

### Yield:

30 hl/ha.

### Total production:

37.000 bottles.

### Alcohol by vol.:

12,75% Vol.

### Total acidity:

4,05.

### Ph:

3,36.

### Residual sugar :

16g.