

MAS DE DAUMAS GASSAC



* Grape varieties information may differ with the back label.

VINTAGE: 1998

« Thoroughly mature »

Denomination :

Vin de Pays de l'Hérault.

Harvest dates: (hand picked)

4 September – 8 September 1998 (5 days).

Grape varieties:

- 36% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 33% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 15% Chardonnay.
- 16% rare grape varieties : Bourboulenc, Marsanne, Roussanne, Petit Courbu, Muscat Ottonel, Muscat Petit grain, Muscat d'Alexandrie, Gros Manseng, Semillon (France), Neherleschol (Israël), Petite Arvine, Amigne (Suisse), Sercial de Madère (Portugal), Tchilar (Arménie), Albarino (Espagne).

Climate:

The 1998 climate can partly explain the vintage's sophistication: intense heat was followed by cool weather during **the harvest**, with regular showers bringing 20mm of water during September, freshening up the vine leaves and grapes thus avoiding overheating the very ripe fruit (6° during the harvest).

Average age of the vines:

15 years.

Yield:

30 hl/ha.

Total production:

35.000 bottles and 150 magnums.

Alcohol by vol.:

12,95% Vol.

Total acidity:

3,12.

Ph:

3,41.

Residual sugar:

7,9g.