

# MAS DE DAUMAS GASSAC



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

## VINTAGE: 2005

### Denomination :

Vin de Pays de l'Hérault.

### Harvest dates: (hand-picked)

1 September – 8 September 2005 (7 days).

### Grape varieties:

- 36% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 28% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 19% Chardonnay.
- 2% Chenin Blanc (origin des bois : Domaine Huet – Vouvray).
- 15% 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, Khondorni (Arménie), Albarino (Espagne).

### Climate:

**Harvest:** this vintage looked like being perfectly mature at the end of August, although we usually only start picking the reds after 15 September. After due reflection we chose to start the harvest at the end of the month so as not to fall into a trap by waiting, which would have resulted in a loss of the freshness and subtle aromas which are the hallmark of 2005.

### Average age of the vines:

22 years.

### Yield:

30 hl/ha.

### Total production:

57.000 bottles.

### Alcohol by vol.:

13,11% Vol.

### Total acidity:

3,62.

### Ph:

3,37.

### Residual sugar :

6,4g.