

# MAS DE DAUMAS GASSAC



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

## VINTAGE: 2006

« A dazzling vintage »

### Denomination :

Vin de Pays de l'Hérault.

### Harvest dates: (hand-picked)

26 August – 30 August 2006 (5 days).

### Grape varieties:

- 31% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 29% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 23% Chardonnay.
- 2% Chenin Blanc (origin of the vine: 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:

To speak of the 2006 vintage is to speak of a marvel! A heatwave throughout June and July brought ripening forward, whilst a relatively cool August preserved the most subtle aromas.

A concentrated vintage, sumptuous, voluptuous in the mouth and ending incredibly soft and fruity.

### Average age of the vines:

23 years.

### Yield:

30 hl/ha.

### Total production:

51.000 bottles.

### Alcohol by vol.:

13,09% Vol.

### Total acidity:

3,71.

### Ph:

3,31.

### Residual sugar:

8,1g.