

MAS DE DAUMAS GASSAC



* Grape varieties information may differ with the back label.

VINTAGE: 2008

« Terrific finesse, hugely aromatic »

Denomination:

Vin de Pays de l'Hérault.

Harvest dates: (hand-picked)

7 September – 12 September 2008 (6 days).

Grape varieties:

- 34% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 29% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 18% Chardonnay.
- 9% Chenin Blanc (origin of the vine: Domaine Huet – Vouvray).
- 11% rare grape varieties: Marsanne, Roussanne, Petit Courbu, Muscat Petit grain, Muscat d'Alexandrie, Gros Manseng, Semillon (France), Fiano (Italie).

Climate:

Light rain during May, July, August and September, heavy in June. Then heat, moderate but adequate enough to ensure a gentle, steady ripening.

Average age of the vines:

25 years.

Yield:

30 hl/ha.

Total production:

66.000 bottles.

Alcohol by vol.:

13,05% Vol.

Total acidity:

3,60.

Ph:

3,31.

Residual sugar:

6,7g