

MAS DE DAUMAS GASSAC



* Grape varieties information may differ with the back label.

VINTAGE: 2010

Denomination :

Vin de Pays de l'Hérault.

Harvest dates: *(hand-picked)*

8 September – 14 September 2010 (7 days).

Grape varieties:

- 29% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 27% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 19% Chardonnay.
- 11% Chenin Blanc (origin of the vine: Domaine Huet – Vouvray).
- 14% rare grape varieties : Marsanne, Roussanne, Petit Courbu, Muscat Petit grain, Muscat d'Alexandrie, Gros Manseng, Semillon (France), Fiano (Italie).

Climate:

A moderate summer, with neither burning heat nor a drop of rain, which gave birth to luscious savours. Then, in early September, a few hot days 'roasted' the already very ripe grapes, which resulted in a slightly 'caramelized' effect.

Average age of the vines:

27 years.

Yield:

35 hl/ha.

Total production:

58.600 bottles.

Alcohol by vol.:

13,84% Vol.

Total acidity (H₂SO₄):

3,69.

Ph:

3,24.

Residual sugar:

6g.