

MAS DE DAUMAS GASSAC



* Grape varieties information may differ with the back label.

VINTAGE: 2005

« An utterly charming vintage »

Denomination :

Vin de Pays de l'Hérault.

Harvest dates: *(hand-picked)*

10 September – 22 September 2005 (11 days).

Grape varieties:

- 63.1% Cabernet Sauvignon.
- 7.9% Cabernet Franc.
- 7.3% Merlot.
- 5.2% Syrah.
- 3.7% Pinot noir.
- 3.3% Malbec.
- 1.6% Tannat.
- 7.9% rare grape varieties: Nielluccio, Montepulciano (Italie), Saperavi (Géorgie), Tempranillo (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:

33 years.

Yield:

35 to 45 hl/ha.

Total production:

136.000 bottles and 3.800 magnums.

Alcohol by vol.:

12,58% Vol.

Total acidity:

3,53.

Ph:

3,49.

Folin: *(tannin)*

58.

Glycerol: *(unctuosity)*

4,5.

Dry extract:

28,9.