

MAS DE DAUMAS GASSAC



* Grape varieties information may differ with the back label.

VINTAGE: 1993

« Superb finesse, oozing unusual, complex aromas, even a touch of exotic sweet and sour, which are all part of the mystery and charm of Daumas Gassac whites »

Denomination :

Vin de Pays de l'Hérault.

Harvest dates: (hand picked)

6 September – 10 September 1993 (5 days).

Grape varieties:

- 43% Chardonnay.
- 33% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 19% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 5% rare grape varieties : Marsanne, Roussanne, Muscat Petit grain (France).

Climate:

Cold weather with grey spells and menacing storms.

Harvest: Towards the end of 9 September we were hit by a brief tornado: not much rain but violent wind and some hail stones which damaged a few grapes on about a half of the bunches. Luckily not one grape went bad. Then from 10 to 22 September, the weather varied from sunshine to grey clouds but with steady, heavy heat.

Average age of the vines:

10 years.

Yield:

30 hl/ha.

Total production:

31.000 bottles and 500 magnums.

Alcohol by vol.:

12,80% Vol.

Total acidity:

3,99.

Ph:

3,45.

Residual sugar:

7,5g.