

# MAS DE DAUMAS GASSAC



# BLANC DE RAISINS BLANCS 1997 RÉCOLTE-VINIFIE-ÉLEVE AUMAS DAUMAS GASSAC LI HISTORIO 1973 A PORMI 21 AND INCOMPANION DE LINCOLDEAT BEADDE PROTECTION DE L'ACTION DE LA AVEIRES DE PROTECTION EL REVIELES CAZON CALTURE ORGANIQUE ET REPUELES CAZON CALTURE ORGANICUE CALTURE ORGANICUE CALTURE VIRGINA 10 VIDE ORGANICUE SERVIR A 10 VIDE C

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

# VINTAGE: 1997

#### **Denomination:**

Vin de Pays de l'Hérault.

# Harvest dates: (hand-picked)

26 August - 30 August 1997 (5 days).

# Grape varieties:

- 37% Petit Manseng (origin of the vine: Charles Hours Béarn).
- 31% Viognier (origin of the vine: Georges Vernay Condrieu).
- 16% Chardonnay.
- 16% rare grape varieties : Marsanne, Roussanne, Petit Courbu, Muscat Petit grain, Muscat d'Alexandrie, Gros Manseng, Semillon (France).

#### Climate:

**Harvest:** flowering was a month early this year; vines struggling to cope with sweltering heat and frequent rain. Physiological maturity at the end of August was followed by a rare phenomenon: maturing stopped in its tracks. Our dream of full maturity hadn't come true when picking was over.

# Average age of the vines:

14 years.

#### Yield:

30 hl/ha.

## Total production:

33.000 bottles and 250 magnums.

# Alcohol by vol.:

13,02% Vol.

## Total acidity:

3,63.

#### Ph:

3,42.

## Residual sugar:

7g.