

# MAS DE DAUMAS GASSAC



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

## VINTAGE: 1999

*« The 1999 White vintage is thoroughly expressive; excellent clean acidity contrasts well with the rounded savour of the wine »*

### Denomination :

Vin de Pays de l'Hérault.

### Harvest dates: (hand picked)

4 September – 9 September 1999 (6 days).

### Grape varieties:

- 34% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 32% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 11% Chardonnay.
- 16% rare grape varieties : Marsanne, Roussanne, Petit Courbu, Muscat Petit grain, Muscat d'Alexandrie, Gros Manseng, Semillon (France).

### Climate:

**Harvest:** Every two or three days in August and early September light showers were followed by great heat. A truly tropical climate but no real damage. In the north part of the Hérault, in the Larzac foothills, the weather was ideal, but along the coast there were dreadful damages with hail and violent rainstorms.

### Average age of the vines:

16 years.

### Yield:

30 hl/ha.

### Total production:

53.000 bottles and 150 magnums.

### Alcohol by vol.:

13,25% Vol.

### Total acidity:

3,40.

### Ph:

3,43.

### Residual sugar:

6,3g.