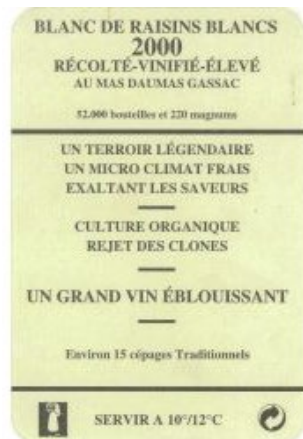


MAS DE DAUMAS GASSAC



* Grape varieties information may differ with the back label.

VINTAGE: 2000

« A year full of character »

Denomination :

Vin de Pays de l'Hérault.

Harvest dates: (hand picked)

4 September – 9 September 2000 (6 days).

Grape varieties:

- 30% Chardonnay.
- 29% Petit Manseng (origin of the vine: Charles Hours – Béarn).
- 23% Viognier (origin of the vine: Georges Vernay – Condrieu).
- 18% rare grape varieties : Chenin Blanc, Marsanne, Roussanne, Petit Courbu, Muscat Petit grain, Muscat d'Alexandrie, Gros Manseng, Semillon (France).

Climate:

Totally untypical weather, lovely in June, cold in July, seriously hot in August. Unheard of cold on the 14, 15 and 16 July down to 5°C at night). The whole Languedoc descended into total silence, even the cicadas were killed off.

Harvest: gentle breezes from the north, cool nights at 9°C, bright daytime with temperatures averaging 32°C. Truly a paradise between 1 -25 September, reminiscent of 1978.

Average age of the vines:

17 years.

Yield:

30 hl/ha.

Total production:

52.000 bottles and 220 magnums.

Alcohol by vol.:

12.88% Vol.

Total acidity:

3,97.

Ph:

3,43.

Residual sugar:

7,9g.