

MAS DE DAUMAS GASSAC



VINTAGE: 1995

« The 1995 vintage is incredibly complex, a true home to the countless savours, aromas and perfumes of the Languedoc garrique »

Denomination:

Vin de Pays de l'Hérault.

Harvest dates: (hand-picked)

14 September - 22 September 1995 (9 days).

Grape varieties:

- 68% Cabernet Sauvignon.
- 8% Syrah.
- 7% Cabernet Franc.
- 6.5% Merlot.
- 6% Malbec.
- 2% Pinot noir.
- 1.5% Tannat.
- 1% other grape varieties.

Climate:

Relatively warm winter but with some hard frost. Flowering between 1 and 7 June.

June and July were very dry. At the end of August and early September, the gusty north wind dried the grapes; bright sunshine but cool nights.

Harvest: 270mm of rain fell between the end of September and 15 October.

Average age of the vines:

23 years.

Yield:

35 to 45 hl/ha.

Total production:

70.000 bottles and 3.000 magnums.

Alcohol by vol.:

12,90% Vol.

Total acidity: 3,39. Ph:

3,53. Folin: (tannin) 75. **Glycerol:** (unctuosity) 8.1. Dry extract: 27.1.