

MAS DE DAUMAS GASSAC



MILLESIME 1996 RECOLTE-VINIFIE-ELEVE AU MAN DAUMAN GASNAC La venhagt 1996 a produc escolo bratefiele et 150 magneto UN TERROR LEIZOBARIE, UN CLIMAT FRAIS QUI PROTUZENT L'ACIDITI, EXALTENT LES SAVEIRS RESPECT DE LA NATURE ET REPUS DEN CLIMES CULTURE LOGIANQUE ET RENDEMENTS FAIRLES VENDANCES MANUELES AVIORECATION A L'ARCIENNE L'UN ROUIGE DE RIELLES SAVEURS FRUITÉES CHARRE-PURSANT-TANNOQUE RES. Cabeccet Ariv que de serve 2015 poor hait giande expogns SERVIR A 18-5°C MICTIGG CHE CONTRIBATION PARES DE SERVIR AUSTRES CHERRES DES LEIDES WELTEG CHERRES DES LEIDES MICTIGG CHERRES DES LEIDES MICHIGANT DES LEIDES MICTIGG CHERRES DES LEIDES MICHIGANT DES LEI

* Grape varieties information may differ with the back label.

VINTAGE: 1996

« A tropical vintage »

Denomination:

Vin de Pays de l'Hérault.

Harvest dates: (hand-picked)

13 September - 27 September 1996 (9 days).

Grape varieties:

- 65% Cabernet Sauvignon.
- 9% Merlot.
- 7% Syrah.
- 7% Cabernet Franc.
- 7% Malbec.
- 3% Pinot noir.
- 1% Tannat.
- 1% other grape varieties.

Climate:

Seriously heavy rain during autumn and winter of '95 - '96 left the ground saturated; hot weather in May and June; a miserable July followed by a heat wave in August and the first fortnight of September.

Harvest: Overcast weather before picking started, several rainy days between 13 and 21 September (235mm).

Then lovely hot, dry weather during the last week of September.

Average age of the vines:

24 years.

Yield:

42 hl/ha.

Total production:

95.000 bottles and 1.500 magnums.

Alcohol by vol.:

12,75% Vol.

Total acidity:

3,24.

Ph:

3,72.

Folin: (tannin)

41.