

# MAS DE DAUMAS GASSAC



# MILLESIME 1997 RÉCOLTE-VINIFIÉ-ÉLEVÉ AU MAS DAUMAS GASSAC La vandage 1997 a prodai 78,000 beautière et 1000 mognane UN TERROR LÉGENDAIBE QUI EXALTE LES SAVELRS UN CLIMAT SEPTENTRODIAL QUI PROTEGE L'ACTOITÉ RESPECT DE LA NATURE ET REPUS DES CLÓPES CULTURE ORGANIQUE ET RENDEMENTS FAIBLES VENDANGES MANUELLES VENEPL'ATION A L'ANCIENNE UN TRÉS GRAND CRU UN MILLÉSIME SAVOUREUX, ELÉGANT ET FRUITÉ 80% Cubernet Servignon socies 20% pour bail grands élèpacs. SERVIR A 18.5°C DECTRALIS CARACOGOCOSE AV NOT DE SERVIE

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

# VINTAGE: 1997

# **Denomination:**

Vin de Pays de l'Hérault.

# Harvest dates: (hand-picked)

3 September – 11 September 1997 (6 days).

# Grape varieties:

- 70.3% Cabernet Sauvignon.
- 13.1% Cabernet Franc.
- 5.1% Syrah.
- 3.9% Merlot.
- 2.8% Malbec.
- 2.1% Tannat.
- 1.3% Pinot noir.
- 1.4% other grape varieties.

# 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:

25 years.

#### Yield:

35 hl/ha.

#### Total production:

78.000 bottles and 1.200 magnums.

# Alcohol by vol.:

12,98% Vol.

## Total acidity:

3,34.

#### Ph:

3,60.

## Folin: (tannin)

50.

## Glycerol: (unctuosity)

8.