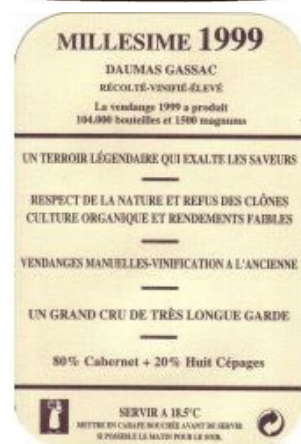


# MAS DE DAUMAS GASSAC



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

## VINTAGE: 1999

« This is quite the most 'delicious' wine I've ever seen born in the Gassac valley »

### Denomination :

Vin de Pays de l'Hérault.

### Harvest dates: (hand-picked)

10 September – 24 September 1999 (15 days).

### Grape varieties:

- 65.4% Cabernet Sauvignon.
- 11.6% Merlot.
- 10% Cabernet Franc.
- 3.7% Syrah.
- 3.7% Malbec.
- 2.2% Pinot noir.
- 1.1% Tannat.
- 2.3% rare varieties: Saperavi (Géorgie), Tempranillo (Espagne).

### 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:** 27 years.

**Yield:** 35 hl/ha.

### Total production:

104.000 bottles and 1.500 magnums.

### Alcohol by vol.:

13% Vol.

### Total acidity:

3,24.

### Ph:

3,54.

### Folin: (tannin)

47.

### Glycerol: (unctuosity)

9.

### Dry extract:

26,1.