

MAS DE DAUMAS GASSAC



* Grape varieties information may differ with the back label.

VINTAGE: 2004

« A harmonious wine »

Denomination:

Vin de Pays de l'Hérault.

Harvest dates: (hand-picked)

12 September – 5 October 2004 (12 days).

Grape varieties:

- 72.4% Cabernet Sauvignon.
- 5.8% Syrah.
- 2.6% Malbec.
- 6.3% Merlot.
- 4.4% Cabernet Franc.
- 3.6% Tannat.
- 3.1% Pinot noir.
- 1.8% rare grape varieties: Nielluccio, Montepulciano (Italie), Saperavi (Géorgie), Tempranillo (Espagne).

Climate:

During the fortnight prior to harvesting (from 23 August to 6 September) the weather was odd, hot and heavy, overcast yet no mist; absolutely unusual, almost unheard of.

Harvest: Clear and bright in September, gentle warmth and soft wind from the north.

Average age of the vines:

32 years.

Yield:

35 to 45 hl/ha.

Total production:

107.000 bottles and 2.400 magnums.

Alcohol by vol.:

13,16% Vol.

Total acidity:

3,44.

Ph:

3,49.

Folin: (tannin)

53.

Glycerol: (unctuosity)

6,8.

Dry extract:

29,7.