

MAS DE DAUMAS GASSAC



* Grape varieties information may differ with the back label.

VINTAGE: 2006

« A dazzling vintage »

Denomination :

Vin de Pays de l'Hérault.

Harvest dates: (hand-picked)

31 September – 10 October 2006 (10 days).

Grape varieties:

- 68.1% Cabernet Sauvignon.
- 8.3% Merlot.
- 6.3 % Cabernet Franc.
- 3.8% Syrah.
- 2.7% Malbec.
- 2.2% Tannat.
- 1% Pinot noir.
- 7.6% rare grape varieties: Abouriou (France), Nielluccio, Montepulciano (Italie), Saperavi (Géorgie), Carménère (France), Tempranillo (Espagne).

Climate:

To speak of the 2006 vintage is to speak of a marvel! A heatwave throughout June and July brought ripening forward, whilst a relatively cool August preserved the most subtle aromas.

A concentrated vintage, sumptuous, voluptuous in the mouth and ending incredibly soft and fruity.

Average age of the vines:

34 years.

Yield:

35 to 45 hl/ha.

Total production:

123.000 bottles and 3.000 magnums.

Alcohol by vol.:

13,07% Vol.

Total acidity:

3,67.

Ph:

3,34.

Folin: (tannin)

74.

Glycerol: (unctuosity)

5,9.

Dry extract:

31,3.