

MAS DE DAUMAS GASSAC



* Grape varieties information may differ with the back label.

VINTAGE: 2007

« Outstandingly great wines can only come from a great terroir managed by a vigneron who is sufficiently aware to listen to, understand and obey the laws of nature, even when they require unusual changes »

Denomination :

Vin de Pays de l'Hérault.

Harvest dates: (hand-picked)

28 September – 6 October 2007 (10 days).

Grape varieties:

- 71% Cabernet Sauvignon.
- 6.2% Merlot.
- 5.6% Cabernet Franc.
- 2.8% Tannat.
- 2.7% Syrah.
- 2.1% Malbec.
- 1.4% Pinot noir.
- 8.6% rare grape varieties: Abouriou (France), Nielluccio, Montepulciano (Italie), Saperavi (Géorgie), Carménère (France), Tempranillo (Espagne).

Climate:

2007 would have been a special year; dry and warm, followed by strangely cool weather still with no rain, means it will be a mineral vintage, elegant, a vintage that owes more to the earth than the sky, a great vintage of the Terroir!

Average age of the vines:

35 years.

Yield:

35 to 45 hl/ha.

Total production:

106.000 bottles and 3.000 magnums.

Alcohol by vol.:

12,95% Vol.

Total acidity:

3,56.

Ph:

3,49.

Folin: (tannin)

64.

Glycerol: (unctuosity)

5,85.

Dry extract:

30,2.