

MAS DE DAUMAS GASSAC

VINTAGE: 2010

« An outstanding vintage, powerful and rich in savours. A true aristocrat! »

Denomination :

Vin de Pays de l'Hérault.

Harvest dates: (hand-picked)

16 September – 26 September 2010 (8 days).

Grape varieties:

- 70% Cabernet Sauvignon.
- 6.2% Cabernet Franc.
- 5.3% Merlot.
- 3.6% Pinot noir.
- 3.2% Tannat.
- 2% Malbec.
- 9.7% rare grape varieties : Petit Verdot, Abouriou (France), Nielluccio, Montepulciano (Italie), Saperavi (Géorgie), Carménère (France), Tempranillo (Espagne).

Climate:

A moderate summer, with neither burning heat nor a drop of rain, which gave birth to luscious savours. Then, in early September, a few hot days 'roasted' the already very ripe grapes, which resulted in a slightly 'caramelized' effect.

Average age of the vines:

38 years.

Yield:

35 to 45 hl/ha.

Total production:

100.000 bottles and 3.000 magnums.

Alcohol by vol.:

13,64% Vol.

Total acidity (H2SO4):

3,64.

Ph:

3,46.

Folin: (tannin)

67.

Glycerol: (unctuosity)

9,3.

Dry extract:

29,6.



* Grape varieties information may differ with the back label.