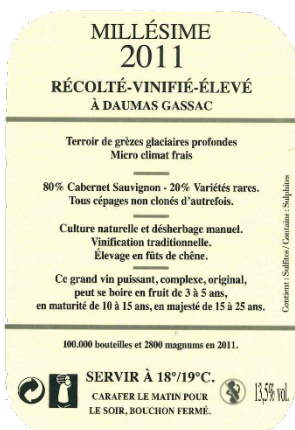


# MAS DE DAUMAS GASSAC



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

## VINTAGE: 2011

### Denomination :

IGP St Guilhem-le-Désert – Cité d'Aniane.

### Harvest dates: *(hand-picked)*

13 September – 24 September 2011 (11 days).

### Grape varieties:

- 71.6% Cabernet Sauvignon.
- 5.6% Merlot.
- 5% Cabernet Franc.
- 2.6% Pinot noir.
- 2.8 % Tannat.
- 1.6% Malbec.
- 10.8% rare grape varieties: Petit Verdot, Abouriou (France), Nielluccio, Montepulciano (Italie), Saperavi (Géorgie), Carménère (France), Tempranillo (Espagne).

### Climate:

Before the harvest, a cool summer allowed the vines to mature slowly. This ensured the aromas were protected and acidity was good.

**Harvest:** we enjoyed an Indian summer while we were picking. Moderate daytime heat, cool nights.

### Average age of the vines:

39 years.

### Yield:

35 to 45 hl/ha.

### Total production:

100.000 bottles and 2.800 magnums.

### Alcohol by vol.:

13,82% Vol.

### Total acidity (H2SO4):

3,44.

### Ph:

3,54.

### Folin: *(tannin)*

65.

### Glycerol: *(unctuosity)*

5,6.

### Dry extract:

28,7.