

September 2017 Edition

**SPECIAL
EDITION**

Samuel, Gaël, Roman and Basile GUIBERT



The 40th harvest began on Thursday 24 August and ended on 13 September 2017.

An average of 46 pickers worked for a total of 14 days!

This is one of the earliest harvest in 40 years!

2017 WEATHER REPORT

Thanks to plenty of rain during the first half of the year, and a magnificent dry, sunny summer, the vines hardly suffered any water stress. Conditions were optimal for perfectly ripe grapes.

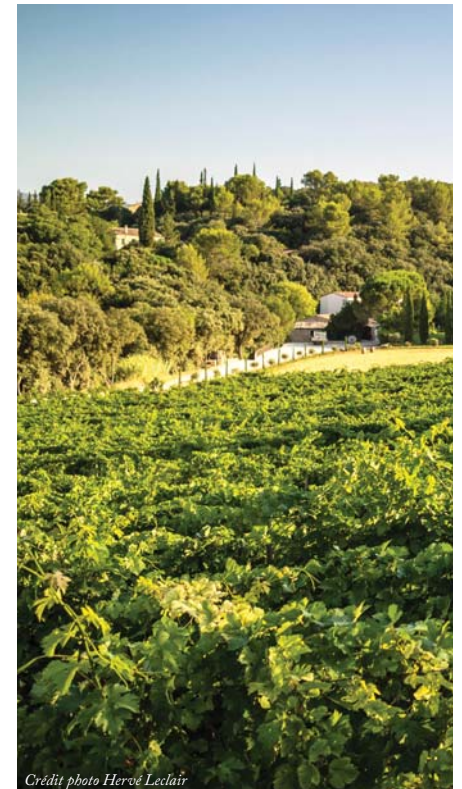
NATURAL FLAVOURS,... EVEN IN THE FRESHLY COOKED MEALS

For this 40th vintage, Véronique Guibert de La Vaissière, the owner, prepared delicious lunches for the pickers, mouth watering break full of Mediterranean flavours!



The harvest ended with the two oldest plots of Cabernet Sauvignon, Peyrafioc ("Flint stone" in Occitan) and Peynaud.

Bringing incomparable fruits to the 40th harvest!



2017 HARVEST NEWS

FROM THURSDAY 24 AUGUST TO WEDNESDAY 13 SEPTEMBER

A few words on this Vintage:

Cool nights and fairly warm days accompanied us throughout the harvest, it had a distinctly autumnal feel!

"Rare" is the best adjective to describe the 2017 vintage. "Rare" because the quantities harvested are unfortunately low - we estimate a 40% decrease in production for the three Grands Vins.

In the vats 2017 already presents signs of being an outstanding vintage!

HARVEST OF THE MAS DE DAUMAS GASSAC WHITE

From Thursday 24 August to Monday 28 August



Credit photo Guilhem Canal

All the grape varieties that go into the Mas de Daumas Gassac White blend were picked over five days.

The quality of the harvest was perfect! Well-balanced notes of citrus fruit, apricots and honey emerge with strength and freshness.



HARVEST OF THE MAS DE DAUMAS GASSAC ROSE FRIZANT

From Tuesday 30 August to Friday 1 September



Credit photo Guilhem Canal

The entire harvest of the Mas de Daumas Gassac Rosé Frizant 2017 was picked in three days. Bled rosé from our youngest vines of Cabernet Sauvignon. A very small crop this year for this wine.

Notes of red fruit - strawberries and raspberries - low alcohol content and tremendous freshness!



Credit photo Genevieve Matsch

HARVEST OF THE MAS DE DAUMAS GASSAC RED

From Saturday 2 September to Wednesday 13 September



Credit photo Genevieve Matsch

The "Non-Cabernet Sauvignon" (Merlot, Nebbiolo, Dolcetto, Petit Verdot, Khondorni, Pinot Noir, Malbec, Tannat, Tempranillo, etc...) and young Cabernet Sauvignon vines were harvested from 2 to 5 September. Lots of richness, fruit and freshness.

The Cabernet Sauvignon from the *Peyrafloc* and *Peynaud* plots was harvested after a five-day break to reach perfect ripeness. This grape variety, so valued in the Gassac Valley, concentrated its aromas with the effect of the wind, giving magnificent strength in the vats!



Mas de Daumas Gassac, Haute Vallée du Gassac, 34150 ANIANE
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