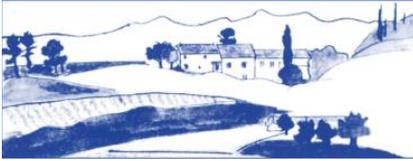


MAS
DE
DAUMAS GASSAC



Moulin de GASSAC

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Mas de Daumas Gassac Red 2023

« Intense » Vintage !

2023, 2013, 2003, 1983 : all vintages from a hot and dry summer... In Daumas Gassac the years ending with the number three, are often marked by heat.

The year 2023, is characterized by its rainfall, the lowest of the last fifteen years. We had a dry fall, a mild winter and regular small rainfall throughout the spring, ending in an extremely dry summer with less than 20mm of rain in July and August.

The harvest will be « intense » and exceptionally short : 17 days of uninterrupted cutting for our 60 pickers from around the world (16 nationalities) from August 28 to September 17.

With nature doing the right thing, agroforestry protected the vineyard from drought while organic farming, ploughing and sowing on the soil allowed our vines to draw their water and mineral resources from a greater depth.

In the cellar :

Le Mas de Daumas Gassac red 2023 is well born – this beautiful hot and dry summer allowed a very nice maturity with a lower amount of juice, due to the concentration in the berries. Fermentation takes place quickly, just like malolactic fermentation, The last grapes were pressed after three weeks of maceration. At the end of October, the 2023 vintage is ready to enter its next stage, aging, a critical phase during which the wine mature for nearly two years, first in Burgundy barrels carefully selected for the vintage, then bottled in our underground cellars.

Power, finesse, elegance are the words that come immediately to the first tasting.

The dress is an intense purple with deep reflections.

With just under half of its aging, the 2023 red explodes in the mouth; the symphony of grape varieties constituting the Daumas Gassac delivers a majestic complexity.

The approach is marked by notes of mocha, cassis, cocoa, then giving way to a great harmony in the mouth, imprinted with very elegant tannins while finesse.

The finish is velvety, powerful and smooth !

The winemaker can see : here is a vintage of great nobility, shaped by the climatic conditions but especially by this « magical » terroir of our beautiful wild valley of Gassac !

Sincerely.

La Famille Guibert

