



# THE 41<sup>st</sup> HARVEST REPORT



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## 2018, AN HISTORICALLY LONG HARVEST PERIOD!

The domaine's 41<sup>st</sup> harvest began on Monday 3 September and ended on Friday 28 September 2018. 19 days of picking for 50 ha of vines spread over 30 plots. We always wait until each grape variety reached perfect ripeness, offering a unique expression of their flavours: this is what makes each vintage at Mas de Daumas Gassac so exceptional.

Like a huge theatre: the conductor of the orchestra describes the boundless optimism and enthusiasm of the picking team!

*"I had the opportunity to share four weeks with this wonderful team who became, as the days passed, ambassadors for the property, and who also enabled us to bring in the new vintage with joy, with song with laughter and with a few cut fingers! Grapes picked with joy always make better wine!"*

Roman GUIBERT



This year, 50 pickers, aged from 16 to 75 years-old, worked over a period of nearly four weeks. Coming from China, Japan, the Comoros, England, Austria, Argentina, Romania, Belgium, Poland, the Czech Republic, the United States and France- we welcomed students and retirees, but there are also people who take a holiday specifically to participate to this special occasion! The rest of the year, they are photographers, physiotherapists, garage mechanics, journalists, sommeliers, lawyers, caregivers, musicians, actors, oenologists, agronomists....

### Overview of the weather

After a particularly rainy first-half of the year, the well replenished groundwater reserves enabled the vines to cope with a very hot, dry summer and early autumn. The summer was hot and sunny.

There was just enough rain in July and August to enable the grapes to gradually reach maturity. The Gassac Valley also experienced substantial differences in temperatures - from 8°C to 12°C at night up to 35°C during the day. This resulted in a concentration of aromas.

*"2018 marked a break with the 3 previous vintages. As winegrowers, we cannot count on anything, we have to accept what nature gives us."*

Basile GUIBERT

## Moulin de GASSAC

The harvest began on 29 August and ended on 8 October 2018.

We are so pleased with this vintage, which has a balance dominated by finesse and elegance, followed by fruit and spices. Over the course of the vinifications, velvety tannins have emerged with very straightforward flavours and aromas.



## 2018, A RARE VINTAGE!

This 2017 and 2018 vintages produced the lowest yields since the domaine was created in 1972. Working with nature requires acceptance of the vagaries of the climate.

**MAS DE DAUMAS GASSAC WHITE**  
*Monday 3<sup>rd</sup> to Saturday 8<sup>th</sup> September*

The vats of Mas de Daumas Gassac Blanc have several strings to their bow. Each offers its rendition, where among more than 16 rare varieties, a quartet reigns supreme, consisting of **Petit Manseng**, which gives structure and a chalky minerality to the finish, **Chenin**, ensuring an overall smoothness, **Chardonnay** bringing full-bodied curves, and **Viognier**, adding a hazelnutty creaminess.

The white grand vin has an incredible finesse, ranging from **citrus flavours** to a tropical symphony, and with an innate richness that comes from the **white flesh** that has been perfectly ripened and turned golden in the sun.

**MAS DE DAUMAS GASSAC SPARKLING ROSE**  
*Monday 10<sup>th</sup> to Thursday 13<sup>th</sup> September*

After a day of rest for the pickers, the harvest resumed with the **Rosé Frizant**. This took three and a half days. This **saignée from the Cabernet Sauvignon** was created in 1984, a rarity in France and in the world.



**MAS DE DAUMAS GASSAC RED**  
*Wednesday 14<sup>th</sup> to Friday 28<sup>th</sup> September*

Finally, the time came for the red grand vin and its ochre-coloured plots. This year the harvest lasted nine and a half days. We stopped on two occasions in order to wait for the plots, **planted in 1972**, to reach **perfect ripeness!**

We are now devoting our full attention to the 24 red grape varieties, that are currently undergoing maceration. The Mas de Daumas Gassac Red will have plenty of **freshness!** The winery is filled with **aromas of red fruit, black olives and blackcurrants!**

The **Cabernet Sauvignon** will also ensure a good balance between **structure, aromas and acidity**. Which already suggests an excellent potential to age.

With a bewildering **diversity of expression**, Mas de Daumas Gassac's terroir gives body to a beautifully structured wine, that has come to be among the most famous in the world.

Be prepared! A rich, complex vintage is on its way!



## A new sorting table



*"This year, with the new sorting table and the destemmer, the quality of the fruit entering the winery has been significantly improved. We estimate a 10-15% quality improvement in the selection of these grapes that are closely monitored from picking to the press. An investment that has already produced excellent results!"*

Samuel GUIBERT



**Mas de Daumas Gassac 2018**  
**An extremely subtle vintage**

The structure, acidity and complexity are matched only by the **exceptionally refined aromatic expression** of the Mas de Daumas Gassac White and the Mas de Daumas Gassac Red.

With yields very similar to 2017 - between 25 and 30 hl/ha - the wines are very elegant, with **plenty of length on the palate and superb density**.



*"If you don't commit yourself to caring for the terroir in the long-term, it will gradually become exhausted and spoilt."*

Gaël GUIBERT