

2013 HARVEST

AT

MAS DE DAUMAS GASSAC

Aniane, 14 October 2013

The 2013 harvest at Daumas Gassac started on Monday 16 September, the latest for 20 years !

Our team of 36 grape pickers came from over 10 countries (Ireland, Morocco, France, Rumania, England, Poland ...). They started with some Muscat and Sauvignon Blanc destined for a white grape juice (a new creation) and for the 2013 Rosé Frizant (Muscat, Mourvèdre and Cabernet Sauvignon).

ROSE FRIZANT 2013 from 16 to 18 September

Ideal weather (soft breeze, splendid sunny blue skies, cold nights 7°C/45°F). Superb grapes which had turned golden in the sun and were picked at their peak.

'Great finesse, lively, fresh, with a perfect touch of acidity' are the words that mostly spring to mind when tasting this brilliant sparkling Rosé.

The harvest was similar to last year, with alcohol levels that shouldn't be higher than 11° and aromas of red fruit (strawberries, raspberries). In short, the **2013 Rosé Frizant should be magnificent.**



WHITE 2013 from 19 to 23 September

On Wednesday 19 September, the team started picking the Chardonnay, Petit Manseng, Viognier, Chenin Blanc, Muscat, Petite Arvine, Sercial...

'Brilliant colour, tremendous finesse, freshness, good acidity, amazing fruit' says the vigneron ... Maceration for 6 days, followed by gentle and steady fermentation.

The first impressions of this vintage look like being confirmed: the acidity levels are ideal to enhance perfectly balanced fruitiness, long length. The alcohol levels confirm this impression as we move towards a 2013 white just around 13°, with

average residual sugar (around 5-7 gr).

Tasting it reminds us of the 2009 vintage, **mouthwatering, fresh, fleshy, a real treat. This white 2013 vintage will be one of the greats.**

RED 2013 from 23 September to 4 October

Monday 23 September, our picking team started the Reds with our "collection" vines made of a wide range of rare and mysterious grape varieties, then moving on to Merlot, Malbec, Syrah, Tannat, Pinot, Cabernet Franc, Dolcetto, Nebbiolo, etc..



During our initial tastings, some very seductive aromas of red fruit (cherries, raspberries and blackcurrants) are coming through, with a good acidity enhancing the balance and impressive smoothness of the wine.

The vats not containing Cabernet Sauvignon were pressed after about 10 days maceration. This blend of some 15 different grape varieties will bring fruitiness and smoothness to the final wine.



From Monday 30 September to Friday 4 October :

On the home stretch as the harvesters pick our best Cabernet Sauvignon vines whose grapes will make up about 70% of the final blend. Then, they macerate in vats for several days to extract colour, tannins, power and polyphenols from the pulp and skins of the grapes. At the most propitious moment, the grapes are transferred to the press and then fermentation starts slowly and quietly. Once completed, the wines will mature for 18 months in French oak barrels.

And our first impressions of the Cabernet Sauvignon : Perfect balance and good acidity which enhances the fruit (blackcurrants, blackberries with hints of coffee).

And the words that sum up this red 2013 vintage : "**Elegance, Finesse, Roundness**"

Finally, a thoroughly good harvest, with yields similar to those of last year.



2013 Harvest Team



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