

MAS DE DAUMAS GASSAC HARVEST 2014

Aniane, 1st October 2014.

This year twelve different nationalities (Irish, Moroccan, French, Rumanian, English, Polish, American, German, Spanish, Portuguese ...) made up the 38 strong picking team who joined our home based cellar team; all coming together to mark the birth of the 2014 vintage.

The 2014 harvest took place between Monday 1 and Sunday 14 September (13 days of picking). Quite a change from 2013 when harvesting started on 16 September, finishing on 4 October (18 days picking).

The year's weather was marked by a gentle winter, then a dry spring was followed by a moderate summer - hence picking starting earlier than 2013. But the actual quantity of grapes harvested was down by 35%.

BIRTH OF THE 9TH VINTAGE OF MAS DE DAUMAS GASSAC ROSÉ FRIZANT 2014 *From 1 to 4 September*



As each year, the harvest started with the pickers tackling the grapes destined for the Daumas Gassac *Rosé Frizant*.

The weather conditions were ideal (dry and hot days with temperatures of around 33-34°C and cool nights around 9-10°C) starting with the Muscat and White Sauvignon and finishing with the Mouvèdre and Cabernet Sauvignon to make up this unique *Rosé Frizant*.

With some truly great aromas of red berries (raspberries), it's brilliantly fresh with a moderate alcohol level which shouldn't go over 11.5°. In style similar to previous years : "finesse, freshness, a delightful touch of acidity and bursting with colour".

BIRTH OF THE 28TH VINTAGE OF MAS DE DAUMAS GASSAC WHITE 2014 *From 5 to 8 September*

Picking for the white started with the Chardonnay, Petit Manseng, Viognier, Chenin Blanc, Muscat, Petite Arvine, Sercial... 12 days earlier than 2013. And whilst yields were lower the grapes were glorious and had ripened perfectly !

Grapes were macerated on their skins under controlled temperature for 3 to 5 days before being pressed. The resulting must and juices then started fermenting.

The character of this 2014 white is becoming clear: it's already possible to speak of a vintage with outstandingly good acidity which enhances such expressive hints as apricot and honey. It has great savours and is very fresh, 13° of alcohol and residual sugar on average around 5-7gr/l.

BIRTH OF THE 36TH VINTAGE OF MAS DE DAUMAS GASSAC RED 2014
From 11 to 14 September

Harvesting for the red started on Thursday 11 September, beginning with our "collection" land parcel made up of rare and mysterious grapes, followed by the Merlot, Malbec, Syrah, Tannat, Pinot, Cabernet Franc, Dolcetto and Cabernet Sauvignon vines. We finished on Sunday 14 September in radiant sunshine, ending, as is our custom, with the *PeyraFioc* Cabernet Sauvignon (our oldest vine planted in 1972).



Early tastings indicate good acidity is developing which will enhance attractive lightly toasted aromas (cocoa, coffee), red berries (black currant, mulberry); together with the lowest alcohol levels since 2007 (around 12.8-13°).

The vintage looks like being truly well balanced, with good acidity and elegant, mouthwatering savours.

Many thanks to the whole team who contributed happiness and good spirit to the harvesting of this splendid vintage !



2014 Harvest Team

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