



MAS
DE
DAUMAS GASSAC

HARVEST DIARY 2015

From 31 August to 23 September



Dry winter and spring, followed by an exceedingly hot summer and just the right amount of rain in August meant we were able to pick grapes at an ideal maturity.

Sunday 25 August 2015... The whole team is ready to start !

Students, friends and fans of the Domaine from all over the world (13 different nationalities) made up the fifty or so pickers, starting the 2015 harvest. Together with the vineyard teams and those in the cellars, about 70 took part in the birth of the 2015 vintage ...



From Monday 31 August to Thursday 3 September

Harvesting the Mas de Daumas Gassac Rosé Frizant

A vibrant, healthy harvest of splendid Cabernet Sauvignon grapes with flavoursome flesh and rich skin. We estimate production to be 20% higher than in 2014. It's a truly delightful rosé, very fresh and, as always, with moderate alcohol levels (11-11.5°). Those who have come to taste it have been struck by the terrific raspberries colour, the strong aromas of strawberries and, above all, its tremendously lively and very original personality !

The picking stopped at midday today and will resume on Monday 7 September with the 2015 white.

From Monday 7 September to Thursday 10 September

Harvesting the Mas de Daumas Gassac White

A team of 46 people started picking the whites : Chardonnay, Viognier, Petit Manseng, Gros Manseng, Muscat, Petite Arvine, Sémillon, Neherleschol, Chenin Blanc and many others were picked over these 3 ½ days.

The white grapes are magnificent, and the few days of great weather that we've recently enjoyed mean they've reached the absolute summit of organoleptic maturity.

This year it's the Petit Manseng which wins the prize for "most accomplished" white grape. In terms of quality as well as quantity, this grape is going to bring fantastic acidity and thus provide the necessary freshness and balance to the white wine.



From Thursday 10 September to Wednesday 23 September

Harvesting the Mas de Daumas Gassac Red

Picking all the grapes other than Cabernet Sauvignon started on Thursday 10 and Friday 11 September, stopping on Saturday and Sunday so as to allow the whites to be pressed in the cellar, and resuming on Monday 14 and Tuesday 15 September.



Once again, the Gassac valley has been blessed by nature with only 8mm (0.35ins) of rainfall during the weekend while 336mm (13 ins) of rain fell in Lodève, less than 20 km away.

From Wednesday 16th to Sunday 20th : We made a pause in the picking to ensure full maturity of the last and oldest vines of Cabernet Sauvignon. Five days of splendid sun, sometimes even windy, led the remaining grapes to reach the ideal concentration and level of maturity we were looking for – rare and precious aromas of full ripeness, which should mean a high quality wine being transformed into one of exceptional quality !

On Monday 21st September, picking resumed with the oldest Cabernet Sauvignon vines, most especially the "Peyrafioc" and "Plateau" vineyards (planted in 1974), ending with the "Clos Peynaud" (1974).

After 3 days picking the best and oldest of the Domaine's vineyards, which will form the base of the 2015 Daumas Gassac red, on Wednesday 23rd September the harvest ended in brilliant sunshine.

Thanks to the whole team, whose happiness and good spirit accompanied the birth of this new vintage.

Samuel, Gaël, Roman and Basile GUIBERT

Vigneron-owner

23 September 2015