

HARVEST NEWS

September 2016 Edition
Samuel, Gaël, Roman et Basile GUIBERT



Crédit photo Jaroslaw Praszkiwicz

The harvest started on 4th September this year, and finished on 18th September. 42 pickers worked for a total of 14 days!

WEATHER REPORT 2016

Spring was rainy and cool. A very sunny summer followed, with no rainfalls after early June, but was marked by intense heat last week of August and first week of September.

This weather allowed the grapes to reach maturity evenly throughout the vineyard.

HARVESTING AS IN THE OLDEN DAYS ...

In 1978, Véronique and Aimé Guibert picked the first Mas de Daumas Gassac vintage by hand. Nowadays, 39 years later, we follow this tradition, respectful of the fruit and the vine!

1978



Each year since then, the domaine has relied on forty or so pickers from all over the world. Students, friends, wine lovers and enthusiasts have come together to help create the vintage to come ...

2016



Basile, Samuel, Roman and Gaël GUIBERT

As usual, the last grapes picked were, from the two oldest Cabernet Sauvignon vineyards **Peyrafioc** ('Land of Fire' in Occitan) and **Clos Peynaud** (land named after the well known oenologist).



The grapes destined for the Mas de Daumas Gassac White were the first to reach maturity, so – exceptionally – we started harvesting the white grape varieties

HARVESTING FOR MAS DE DAUMAS GASSAC WHITE

From Sunday 4 to Wednesday 7 September



In four days all the different grape varieties that make up the Mas de Daumas Gassac White had been picked. The grapes were very ripe and healthy.

Each bunch was checked on the sorting table, before reaching the vat.

After 3 to 5 days cool maceration on their skins, the white grapes were pressed, for the first time using a much more gentle **pneumatic press** !

The must is full and very **well balanced** thanks to a splendid acidity enhancing the fruit and its large range of aromas. It's a magnificent white wine, **full of solar fruit**, very lively and fresh with a **beautiful minerality**.



HARVESTING FOR THE MAS DE DAUMAS GASSAC ROSÉ FRIZANT

From Thursday 8 to Saturday 10 September



In three days we brought in all the fruits destined for the Mas de Daumas Gassac Rosé Frizant 2016. Bled from **Cabernet Sauvignon** grapes from our youngest vines. The must is sumptuous, with a brilliant **pink-violet colour**, **delightfully fresh** with a delicious taste of strawberries and raspberries.



HARVESTING FOR THE MAS DE DAUMAS GASSAC RED

From Monday 12 to Sunday 18 September



The 'Non-Cabernet Sauvignon' (Merlot, Nebbiolo, Dolcetto, Petit Verdot, Khondorni, Pinot Noir, Malbec, Tannat, Tempranillo...) were picked when fully ripe.

Lots of fruit, full and rich, with toasty aromas.

Powerful, rounded, elegant and majestic are the first words that spring to mind when tasting the six vats of **Cabernet Sauvignon**.

At this stage we have a great base for blending the **various grapes' juices with lots of freshness**. The 2016 is «an iron fist in a velvet glove»!