

# HARVEST REPORT



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The 2022 harvest, the most spread out in time!

The 45<sup>th</sup> harvest at Mas de Daumas Gassac began on **Wednesday, 24 August** and ended on **Monday, 26 September 2022**, with the domaine's star grape variety, Cabernet Sauvignon. A team of **50 pickers** from **13 different nationalities** converged in the heart of the Gassac Valley for **18 days**.

The 2022 vintage was marked by the enthusiasm and drive of everyone involved to produce a vintage combining finesse and freshness.

## WEATHER CONDITIONS

2022 was characterized by a **cold winter** and then, a **summer of drought** with extreme **heat**. On Tuesday 16 August, a storm redesigned the profile of the vintage by bringing **80 mm of rain** to the vineyard. A real blessing for the coming harvest: it pushed the **phenolic ripeness** and brought an **exceptional freshness** to the grapes.



The climate change led us to adopt a new strategy: we started harvesting by the Frizant grape varieties, then the White and finally the Red, instead of a mixed programme.

We therefore started harvesting on **24 August**, compared to **6 September** last year. The harvest was spread out over **a month**, an unusual length of time!

FROM 24/08  
TO 28/08

**THE MAS DE DAUMAS GASSAC  
ROSÉ FRIZANT HARVEST**

We harvested all the grapes for the **Rosé Frizant** blend in 5 days. It was 10 days earlier than last year. First tasting: lovely red fruits aromas and sour sweets stand out.

FROM 29/08  
TO 02/09

**THE MAS DE DAUMAS GASSAC  
WHITE GRAPE HARVEST**

Then, all the **white grapes** were picked in 5 days. 3 & 4 September, the first 4 tanks of the White were pressed after **1 week of maceration** : a record that is among the longest in the recent years! The result is a **rich, powerful, marvellous white wine** with ripe apricot and honey notes!



FROM 05/09  
TO 26/09

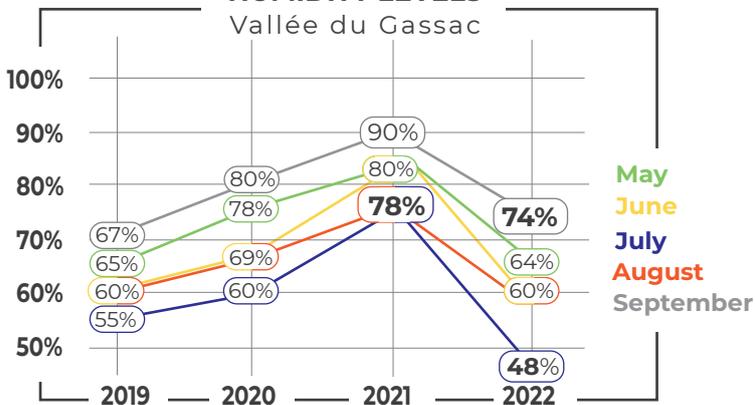
**THE MAS DE DAUMAS GASSAC  
RED GRAPE HARVEST**

5 & 6 September, we harvested all the **early red varieties**. They were **vinified together** and then, pressed after **7 days of maceration**. The harvest ended by our star grape variety, **Cabernet Sauvignon**, after a break of 12 days to have a **perfect maturity**.

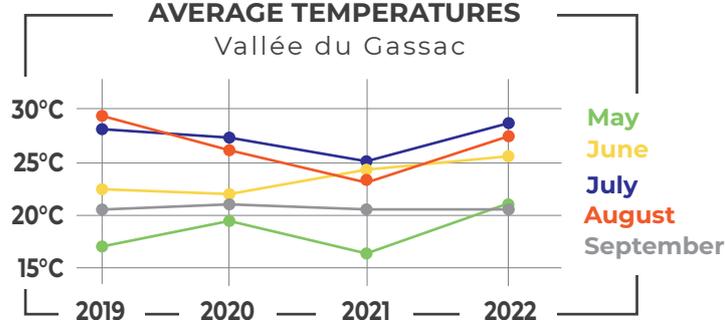
HARVEST CALENDAR							
	MON	TUES	WED	THUR	FRI	SAT	SUN
AUGUST - 2021	1	2	3	4	5	6	7
	8	9	10	11	12	13	14
	15	16	17	18	19	20	21
	22	23	24	25	26	27	28
SEPTEMBER	29	30	31				
	1	2	3	4			
	5	6	7	8	9	10	11
	12	13	14	15	16	17	18
	19	20	21	22	23	24	25
	26	27	28	29	30		

We carried out a **comparison of the average temperatures and humidity levels** in the Gassac Valley over the last four years. 2022 was marked by rising temperatures and falling humidity. The extreme heat and dryness of the summer were **balanced** by a temperate September with 74% humidity and an average of 20.7°C.

**HUMIDITY LEVELS**  
Vallée du Gassac



**AVERAGE TEMPERATURES**  
Vallée du Gassac



An exceptionally warm and dry spring!

