

# HARVEST REPORT - NO. 48

from August 26<sup>th</sup> to September 20<sup>th</sup>, 2025

Mas de Daumas Gassac - Aniane, France

[www.daumas-gassac.com](http://www.daumas-gassac.com)



MAS  
DE  
DAUMAS GASSAC

## *A vintage with endless possibilities!*



Starting on August 26 and with multiple breaks throughout the month to allow the grapes to reach perfect ripeness, this 15-day harvest was spread out over a month time, ending on September 20, just before the Equinoxes storm.

Around 100 people made this year's joyful harvest team! Pickers from all over the world, in addition to the entire Daumas Gassac's team harvested over 60 plots of vines for this 48<sup>th</sup> Mas de Daumas Gassac's vintage.



*« We are trying to take advantage of the good weather to bring in as many grapes as possible each day. A few light breezes allow the harvesters to cool off: a very pleasant year for harvesting! The grapes are healthy, with a beautiful aromatic palette and very nice acidity.*

*We can already see a beautiful vintage ahead of us, with balance and freshness. »*

**Virgile Rousseau**

*Harvesting Team Leader and US Export Sales Manager*

### 2025 climat summary report

The 2025 vintage is the result of a climatologically ideal year. A cold winter, followed by a cool spring (without any frost) and, above all, significant rainfall allowed our subsoil water reserves to be completely replenished. The summer was hot, without any real heat waves, but marked by severe drought. For the vines, the strong sunshine and high temperatures promoted good ripening of the grapes, while requiring vigilance in terms of freshness, acidity, and water stress management.

*« A month of harvest with nearly 100 people working on the estate is a long time, but it is necessary if we want to pick at perfect maturity. 2025 is a great example of a vintage for which the winemaker had to listen to Mother Nature to make the crucial decision of when to start picking.*

*In the cellar, this vintage is complex, requiring optimal, delicate work to ensure that the must become a great wine, with finesse, complexity and opulence. »*

**Samuel Guibert** - Estate winemaker and co-owner



The white grape varieties were harvested first, with a break in-between for the slightly underripe Cabernet Sauvignon intended for Rosé Frizant. The red grape varieties followed, ending with a perfectly ripe Cabernet Sauvignon, picked in many stages over a period of three weeks.

**HARVEST OF MAS DE DAUMAS GASSAC WHITE**  
from August 26 to 30, then from September 1 to 2

For the first time this year, we started with Chenin Blanc to preserve maximum acidity and, above all, perfect condition. Then Chardonnay, Viognier, and Petit Manseng, as well as all the complementary grape varieties that make up the blend, were harvested, some with a slight caramelization from the sun, and others at just the right ripeness to preserve the acids, resulting in a beautiful balance of sugar, acidity, and fruit.



**HARVEST OF MAS DE DAUMAS GASSAC ROSÉ FRIZANT**  
August 31<sup>st</sup>

In one single cool of the summer night, all the grapes used for the Rosé Frizant 2025 were harvested to ensure the maximum fruit & freshness. The Cabernet Sauvignon and Mourvèdre berries, gently pressed immediately after picking while still slightly underripe, release a vibrant juice, bursting with red fruit notes and effervescence.

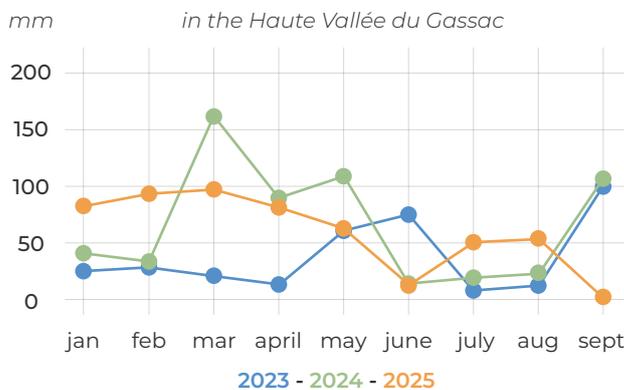


**HARVEST OF MAS DE DAUMAS GASSAC RED**  
September 3, 4, 8, and 9, then September 18 to 20

As soon as malolactic fermentation is complete, the Cabernet Sauvignon vats reveal great roundness, plenty of richness and aromas of cherry, mocha and dark chocolate. Blended with the other grape varieties, the 2025 red promises to be a refined, distinguished wine with great length and freshness.



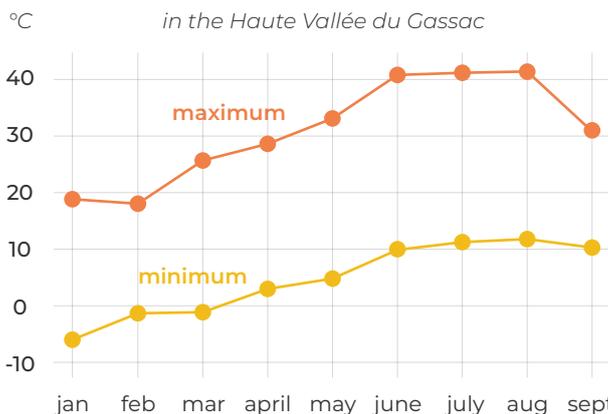
**TOTAL RAINFALL**



In 2025, rainfall returned to normal levels, with a few dry periods remained dry. The rains in March and April replenished the underground reserves and stabilized the waterways. The October downpours reinforced this trend, compared to previous years which had seen more severe drought conditions, with streams running dry and very low rainfall.

There is a very delicate balance between water and the plant: water, which carries minerals, is essential, but neither excess nor deficiency allows the vine to flourish. The roots, which reach depths of 20 to 30 meters, play a vital role: they draw water from deep underground and enable the vines to withstand dry periods.

**TEMPERATURE RANGE**



The wide temperature range in the Upper Gassac Valley ensures good flowering, ripening, and maturity for the vines. The cold winter ensure vegetative rest while limiting diseases and pests. The hot summer, on the other hand, brings to the full ripening of the grapes. This duality produces structured and complex wines with an essential balance between sugar and acidity.

During the day, the sun light and heat enable the photosynthesis and accumulation of sugars in the berries. The coolness of the night slows down the plant's respiration and helps to better preserve the fruit's natural acidity and flavour. The aromas gain in complexity, with notes of fruit, flowers, and garrigue.



Samuel, Gaël, Basile and Roman Guibert