



HARVEST REPORT



The 2024 harvest, a singular vintage!

This forty-seventh harvest brought together 55 pickers from 15 different nationalities. It began on Wednesday 28th August (the same start date as last year's) and ended on Friday 21st September.

It has spread over 4 weeks, with a 7-day break between the picking of the white and red grapes. A month of harvesting that ended, as in previous years, in a festive atmosphere!

« It has gone superbly well! In the vineyard, a great collaboration between the team and the seasonal workers enabled us to manage the specificities of such long picking. The clement weather (with no extreme heat), enabled the grapes to be brought to the cellar in perfect condition, and displayed their quality as soon as arriving in the vat. »

Matthieu Chapon - Vineyard manager at the Mas



THE YEAR'S CLIMATE REVIEW

The 2024 vintage has been marked by fine rainfall during the spring, spaced out over time to provide an ideal feed to the vines. This year was marked by a hot but not scorching summer in the Gassac region. The rain in August and the 105mm in September brought superb ripeness, resulting in a very heterogeneous vintage between the start and the end of the harvest.

« We're very pleased with this vintage. The summer of 2024 was not marked by the extreme heat we sometimes experience in the south of France. In the cellar, the juice already has amazing acidity, with moderate alcohol levels of around 13°.»

Philippe Michel - Cellar master of the Mas



The Chardonnay grapes were harvested first and, as usual, we ended the harvest with the old Peyrafioc Cabernet Sauvignon.

FROM 29 TO 30/08
FROM 03 TO 05/09

HARVEST OF MAS DE DAUMAS GASSAC BLANC

The picking of the Chardonnay, Petit Manseng and Viognier yielded grapes of excellent quality, providing a magnified juice in the vat. Roundness, airiness, straightness and finesse underline the acidity that makes one's mouth water. The astonishing notes of kiwi, lily and ginger in this vintage confirm an elegance on the palate that puts a smile on your face.



FROM 31/08
TO 02/09

HARVEST OF MAS DE DAUMAS GASSAC ROSÉ FRIZANT

The Rosé Frizant 2024 is sumptuously fresh and ideally balanced on the palate. The nose is dominated strawberry and raspberry aromas, while the Cabernet Sauvignon adds a touch of deliciousness on the palate.



THE 06, 13, 14/09
FROM 17 TO 21/09

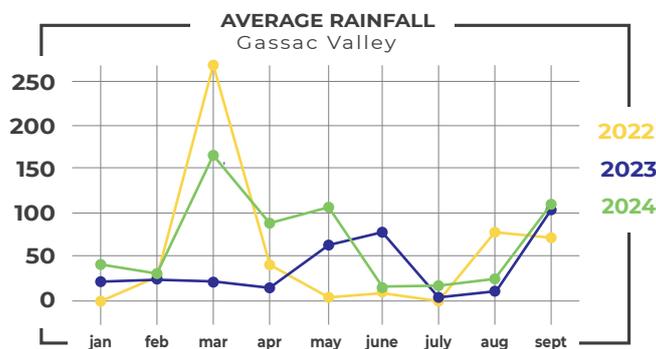
HARVEST OF MAS DE DAUMAS GASSAC ROUGE

Cabernet Sauvignon is king this year, accounting for almost 80% of the total harvest, magnified by Merlot, Pinot Noir, Tannat, Syrah and other grape varieties with a fine natural acidity. A delicious youth that already reveals lots of freshness with aromas of redcurrants and raspberries, as well as tannins of great delicacy.

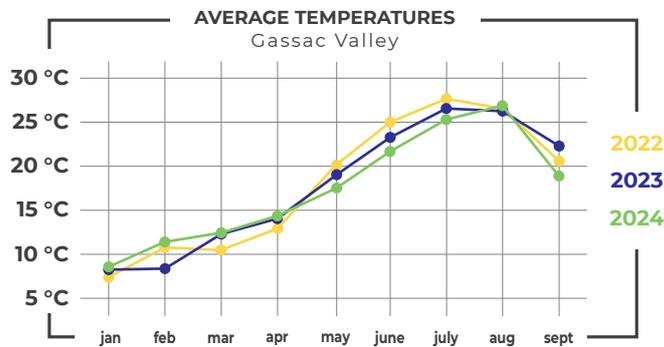


HARVEST CALENDAR							
	LUN	MAR	MER	JEU	VEN	SAM	DIM
AUGUST				1	2	3	4
	5	6	7	8	9	10	11
	12	13	14	15	16	17	18
	19	20	21	22	23	24	25
	26	27	28	29	30	31	
SEPTEMBER	2	3	4	5	6	7	8
	9	10	11	12	13	14	15
	16	17	18	19	20	21	22
	23	24	25	26	27	28	29

We have compared average rainfall and temperatures in the Vallée du Gassac over the last 3 years.



A rainier 2024 than previous years.



A tendency to cool off, where we remain vigilant of well-being on the vine.

