

MAS  
DE  
DAUMAS GASSAC



Moulin de GASSAC

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## *Mas de Daumas Gassac Red 2021*

### *A subtle masterpiece!*

*Dear Mas de Daumas Gassac's friend,*

*2021 ....., it has been fifty years since Aimé and Véronique Guibert discovered this small magical Gassac valley hidden in the foothills of the Larzac plateau.*

*2021 was a singular year, one that will be remembered for its climatic uniqueness. In April, for five nights in a row, frost struck with an intensity (-5°C) previously unknown in the Gassac valley. Almost half of the vintage was gone in a matter of hours.*

*Thanks to Mother Nature, the loss due to the frost led to an extraordinary concentration in the fruit. Each vine managed to produce remarkable aromas and flavours in the few remaining berries!*

*The birth of a great vintage! The weather in the months leading to the harvest was warm and clement, with an excellent flowering, a mild, dry summer and a rather cool September. This resulted in one of the latest harvests of the last fifteen years.*

*Mas de Daumas Gassac Red 2021 was the result of one of the lowest natural yields, averaging 27hl/ha, with no green harvesting. It also presents an almost perfect analytical balance (13.08% alcohol, total acidity of 3.35 g/l and pH of 3.49)... The acidity is totally integrated, subtly enlivening the wine's smooth power... The red fruit is conducting the orchestra, giving a superb velvety expression, simultaneously dense and refined, giving away a breath-taking ageing potential!*

*Currently in one to six-year-old Burgundy barrels, this vintage already offers a remarkable expression of the Gassac signature. Like many beautiful things, this rare and already very distinguished Mas de Daumas Gassac has many years ahead of it.*

*One thing is certain: this vintage is a magnificent celebration of Mas de Daumas Gassac's half-century. While looking forward to welcoming you in our Gassac cellar, the Guibert family thank you for your loyal support.*

*Famille GUIBERT*

*Aniane, 30 June 2022*



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*Dear Friend of Mas de Daumas Gassac,*

*We are delighted to send you our 2022 En Primeur allocation offer.*

*This year, the offer includes the Mas de Daumas Gassac red 2021 as well as the Mas de Daumas Gassac white 2022.*

*The Red 2021 is presented on the back of this letter.*

*As you know, we always produce small quantities, and in addition to that, in 2021, we experienced very substantial frosts (-5°C) in April 2021. Some plots grown for our red wine were damaged, despite all our efforts. We lost 20% of the 2021 red wine harvest.*

*Therefore, we are unfortunately required to reduce the allocation so that each of you can benefit from our offer. We'd like to thank you in advance for your understanding as regards our handling of these circumstances beyond our control.*

*In the meantime, we look forward to welcoming you here, in our beautiful wild valley.*

*With our very best regards,*

*Famille GUIBERT*



**PS: NEW!**

*If you wish to reserve your allocation on our online shop, this year we have set up a new portal to connect to the 2022 En Primeur Allocation. You will have a dedicated access where only your email address that you have given us will be necessary. If you do not yet have an online account, you can simply create one.*

