

MAS  
DE  
DAUMAS GASSAC



Moulin de GASSAC

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Aniane, 30 May 2021

*Dear Friend of Mas de Daumas Gassac,*

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

*This year, the offer includes the **Mas de Daumas Gassac red 2020** as well as the **Mas de Daumas Gassac white 2021**. The Red 2020 is presented on the back of this letter.*

*As you know, we always produce small quantities, and in addition to that, this year, we experienced very substantial frosts (-5°C) from 31 March to 16 April 2021. Some plots grown for our white wine were 100% damaged, despite the fires lit every night to keep the vineyards warm. Although we are optimistic, at this point in time, **we estimate that 50% of the 2021 white wine harvest has been lost.***

*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 to our domaine in its stunning, unspoilt wild valley.*

*With our very best regards,*

*The Guibert Family*





## *Mas de Daumas Gassac Red 2020*

### *A legend in the making !*

*Dear friends of Mas de Daumas Gassac,*

#### ***21 years already...!***

*2000 was an exceptional vintage. Back then, I was taking my first steps in learning the subtleties of Mas de Daumas Gassac's respectful vinification style alongside our father, Aimé Guibert, the estate's founder and "Vigneron". Two decades later, Daumas 2020 - the 43rd vintage produced by the Guibert family - has, in its turn, proved to be of a somewhat exceptional stature....*

*The grapes benefited from very serene weather throughout the year, that is to say cool but with neither frost nor intense cold, plenty of rainfall at the right time - just before flowering - followed by a fine, hot summer, with neither scorchingly high temperatures nor excessive dryness.*

***The 2020 harvest was a joy to vinify, with an average yield of 36hl/ha (without green harvesting), an average potential alcohol of around 13.75%, superb acidity (3.42) and pH (3.50), and TPIs (Folin index) between 69 and 54 - figures indicating almost perfect balance!***

***This is a Daumas Gassac with fine tannins and tremendous ageing potential. It is currently still maturing in our one to six years old Burgundy barrels, adding further complexity to this very harmonious vintage. This "élevage" should last another 9 to 11 months, with at least two rackings to naturally refine the wine.***

*At this stage, red fruit and Cabernet Sauvignon are the first aromas on the nose, followed by very fine cocoa and roasted scents, mainly from the ageing process.*

*On the palate, the 2020 is characterized by the subtlety of its flavours, with notes of blackcurrant, black cherry, mocha, and a hint of vanilla; it is well structured and yet also very refined. The finish is long, and the tannins are silky, **with lots of power and so much finesse.***

***A vintage to discover, an enchanting wine made of velvet and silk!***

*The Guibert family looks forward to welcoming you to our cellars and thanks you for your loyalty.*

*Famille GUIBERT*

*Aniane, 30 May 2021*

