



Red 2000

Dear friends of Daumas Gassac,

Nature never repeats itself! Each year creates uniqueness! And unique, the 2000 vintage will most definitely be!

Here I am in front of a glass in which I've just poured the Red 2000! I'm looking for a way to compare it with some previous vintages; but that seems impossible.

If the Red 1999 was full of life and exuberant with its wonderful fruit and if the Red 1998 was majestic with its great tannins, the Red 2000 totally differs from the previous two. It conjures up words of density, depth and velvet.

Of course, its 'inky' ruby robe reminds me of the 1978 vintage, the only one to have shown the same dark reflections. But the comparison stops there; can one mention the concentration of a great vintage such as the 1980 and the 1985. Here again the comparison is not valid.

The 2000 vintage brings something never encountered before in the Gassac Valley, something that shows an extreme density and which comes without a doubt from the perfect state of maturity of the 2000 harvest!

Doubtless this explains the secret of the supple density and brilliance that one can see when one looks at a glass of **Daumas Gassac Red 2000**.

In the mouth, this roundness caresses the tongue, the terroir dominates the fruit, the tannins are present without any harshness but with strength and softness. A regal contentment fulfils the expectations of the "amateur". To drink, to enjoy the wine, becomes a magic encounter with the soil of the Gassac valley.

Again I bring my glass to my lips; an intense pleasure, the discovery of a range of flavours that I try to name; **Could it be that the 2000 is a compromise between the "allegria" of the 78 and "the regal seduction" of the 82?**

Here is a wine with all the hallmarks of a great vintage that will be able to keep for a while. But I would say without any hesitation that it would be a great mistake not to enjoy the grace and charm of this wine in its youth. I think that it would be wise to drink at least six bottles in the first twelve months after bottling – don't always leave Time to take its course; and don't always put off pleasure for the distant future.

Mother nature gives us, this year, "Phèdre ans Bereniceé; probably to design this great classical and noble style to enter the Third Millenium.

Amitiés Vignerones,

Aimé GUIBERT

Véronique and Samuel GUIBERT