MAS DE DAUMAS GASSAC





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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

