## HARVEST 2000 AT DAUMAS GASSAC Entering the New Millennium!

- 2000 not an ordinary year. It started with good showers before the vegetation in February and March. It was followed by a relative drought from April to September! Relative drought cut by " formidable " storms. July 25<sup>th</sup>, 7 cm of water in one day and August 29 with 4.5 cm in a few hours.
- Not an ordinary weather. Sunny in June, cold in July and very hot in August. On the 14, 15 and 16<sup>th</sup> of July, never seen before in July, cold weather with nights going down to 5° C. This dramatic cold blast, covered the Languedoc in silence by killing the "cigales". For many "terriens", the year 2000 will the one of the death of the "cigales" in the middle of the summer.
  - Not an ordinary harvest. After the mad storms followed by abnormal cold weather, came three weeks of "apothéose". Light North wind, cool nights with an average of 9°, sunny days with an average of 32°. From the 1<sup>st</sup> to the 25<sup>th</sup> of September it is paradise weather reminding the perfect year that 1978 was. Everything ends on the 4<sup>th</sup> of October with 3° of temperature at night and 25) at noon with a light north wind and a sunny day.
  - At last not an ordinary picking. Not a single grape was bruised. Absolute quality.

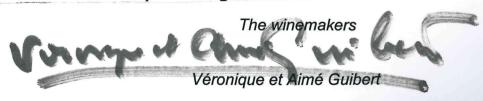
    Good degrees, "opulentes "maturity on red and white. Deep colours and fruity savours.

    The quantities are limited. 25% less than 1999, 10% less that 1998 and same yield than 1997.
  - What about Daumas Gassac 2000 vintage in all that ?

A more precise personality of the red will show around March 2001 after the first racking and 2 months of barrels.

From the 2000 white, we already guess a perfect elegance, roundness, savours, finesse and a complexity " acidulée ". The unique personality of the great white Daumas Gassac is at the top in 2000.

As for the 2000 red, we can already say that it is full, well rounded and rich in savours coming from perfect maturity. Beautiful "opulence" in the mouth. "Un très grand vin " is born at Daumas Gassac. His inky robe will remind the great 1978. Not only the robe, but also the strong tannins with an index of 70/71. This wine will be powerful and tannic like the 1978, 1982, 1990 and of course 1998. It is, once again, one of these " vins de longue garde "made in the Gassac Valley. A great winetaster was telling me last summer: "A Daumas Gassac between the age of 14 and 21 years of age, is a wine with no match in the world, a unique emotion." I will end up believing it.



P.S: The cyclone that just hit Montpellier on September 19 totally spared the Gassac Valley. No wind at all, just a light shower with the return of the sun the next morning.