



HARVEST REPORT



The 2023 harvest historically short !

Intense 46th harvest of the Great Wines! A harvest at a steady pace from Monday August 28 to September 14. 17 uninterrupted days, more than 15 nationalities, 50 to 60 cutters plus our vineyard and cellar teams, working for almost three weeks in the heart of the Gassac Valley.



The 2023 vintage will be marked by historically short harvests, relentless enthusiasm and great team coordination.

“We have to think about the right decisions to make so that all the “instruments”, from the vineyard to the cellar, make one and the same beautiful music,” explains Basile Guibert.

On the palate, this emerging wine is at once delicate, precise and elegant. A nice contrast with the intensity of the climate and the work done!



CLIMATE REVIEW OF THE YEAR

The year is mainly marked by a severe drought with -30% water compared to the average. Looking back, we experienced a dry autumn, a slightly cold winter, light regular rains throughout the spring, ending with a very driest summer with only 20mm of water in July and August!

Thanks to the micro-climate and the care given to the vines by our teams, the berries benefited from slow and healthy ripening, despite the drought and, above all, the heatwave that occurred the day before the harvest.

“This beautiful hot and dry summer brought us very good maturity but also less juice, due to concentration in the berries »

Samuel Guibert.



Agroforestry, organic culture and plowing of the soil have allowed our vines to draw on their water and mineral resources from a greater depth. Thus, our vineyard was able to naturally compensate for the lack of rain and perfectly resist climatic hazards.

Thanks to everyone's enthusiasm for the harvest as well as the winemaking, we were able to obtain a beautiful balance in the three vintages.

28/08 TO 30/08 MAS DE DAUMAS GASSAC ROSÉ FRIZANT

It's the freshness that impresses from the first moment! Lots of red fruits, strawberry and raspberry aromas, and a redcurrant flavor on the finish.



01/09 TO 06/09 MAS DE DAUMAS GASSAC BLANC

A dress with silvery, golden reflections. On the palate, notes of lemony citrus. The alchemy between the fat of the Chardonnay, the aromatic of the Viognier, then the incision of the Petit Manseng and the Chenin... All coming from the iconic Lutecian limestone of the estate. When tasting, this vintage is fulfilled by a fair balance between acidity, fat and a touch of salinity.



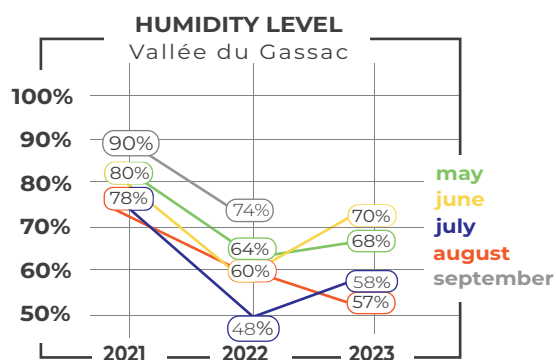
31/08 TO 06/09 MAS DE DAUMAS GASSAC ROUGE

A beautiful intense color, with bright red. The nose reveals olfactory purity with crunchy fruits that bring freshness and liveliness. The attack, supported by velvet tannins, does not disintegrate during its journey and finishes with fruity and mineral notes. All against a backdrop of Mediterranean scrubland.

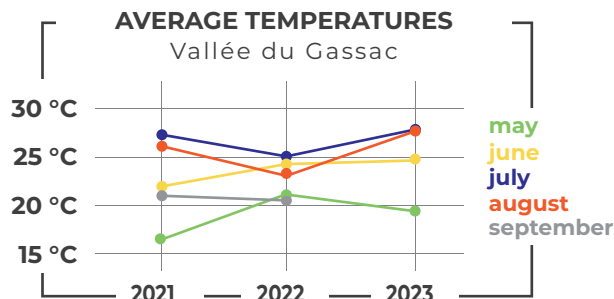


HARVEST CALENDAR								
	MON	TUE	WED	THU	FRI	SAT	SUN	
AUGUST - 2023	1	2	3	4	5	6	7	
	8	9	10	11	12	13	14	
	15	16	17	18	19	20	21	
	22	23	24	25	26	27	28	
	29	30	31					
	SEPTEMBER	5	6	7	1	2	3	4
		12	13	14	8	9	10	11
19		20	21	15	16	17	18	
26		27	28	22	23	24	25	
				29	30			

We have carried out a comparison of the average temperatures as well as the humidity levels of the Gassac Valley over the last 3 years.



A very healthy harvest.



Hot years when our commitment to agro-ecology is protective.



We look forward to welcoming you to our beautiful valley to taste this exceptional vintage!

— Frères Guibert —