

MAS
DE
DAUMAS GASSAC



Red 2002

A singular vintage !

Dear friends of Daumas Gassac,

The 2002 vintage is singular, unique for many reasons. For one, the emotions it brings about, since this is the twenty-fifth year I have been vinifying wine! A lifetime, a passion !

The 2002 is singular in its luminous ruby colour. Yet, when it was casked in November 2002, it was as dark as the previous vintages had been. And then **persistent frost, which was to last more than 56 days and nights**, set in from the middle of December 2002 to the middle of February 2003, starting at minus 5°C and falling as low as minus 11°C. The abnormally cold spell caused exceptional sedimentation of the anthocyanes or wine colour pigments. **That is why the 25th vintage is slightly paler than its predecessors.**

The 2002 harvest is also singular due to the **high proportion of Cabernet Sauvignon**, 80% as opposed to 70% on average, which gives this vintage its clear, tannic and imposing structure, gifted with a long laying down potential with promises of wonderful tertiary aromas. **To sum up, a blade of steel in a velvet sheath - light ruby - a unique and astonishing vintage. Quite exquisite!**

The 2002 is finally singular due to the splendour of its substance revealing the fabulous Cabernet Sauvignon. **When you first behold the wine in your glass, you will immediately be drawn to its extreme density; hardly will your nose approach the glass that a host of aromas will assail you - empyreumatic nuances of gingerbread, figs sweetened in the autumn sun and chocolaty vanilla giving way to delicate flavours of truffles in the undergrowth. What a great wine!**

When you receive your wine, waste no time in opening a few bottles: on raising a glass that glitters with light to your lips, you will discover **the meaning of "noble tannins"**. **Not the slightest trace of harshness, no sharpness - just the extreme elegance of powerful, supple tannins that are velvety and rich with complex flavours.**

The Emile Peynaud Vintage 2002 – Around 2,500 75-cl bottles

Quintessential wine with the original characteristics of Daumas Gassac Wines. It is grown on half an hectare of the vineyard's fifty hectares. **Homage must be paid to the great oenologist who defined our winemaking processes!**

En Primeur Prices!

For the fifth consecutive year, the prices of our wines remain unchanged. There will be no increase, apart from a very small additional charge to our rate of roughly 6.00 Francs (0.91 €), made over five years to partly cover increases in the prices of boxes, corks and glass.

Wine and money: I observe the present media coverage on wine and "money from wine" with ill feeling. How could they have leapt on the wave of speculation five years ago, then shamelessly come back to the former loyal customers they previously abandoned?

In all truth, my ambition has never been to sell "the most expensive wine", nor even to follow, here in the Languedoc, the example of new winegrowers who find glory in practising record prices! **My ambition - our ambition - remains to be the most respectful of the environment and 'terroir' - and even more so, to respect the Friends of Daumas Gassac by maintaining moderate prices and continuing to give priority to our most loyal customers.**

With our kindest regards and gratitude for your continuing trust and loyalty

Aimé GUIBERT

Véronique, Samuel et Roman GUIBERT