

MOULIN DE GASSAC

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Aniane, 25 June 2008

Red 2007

Our thirtieth vintage!

The 2007 harvest ushered in our thirtieth vintage! A vigneron's lifetime! Thirty years ago we started picking grapes for our red wine on 28 September! In 2007 we started harvesting on 2 September - three weeks earlier.

In 1978 picking started 110 days after the buds burst into flower; in 2007 we started 100 days later.

A great vineyard producing outstanding wine can't ignore climate warming; harvesting simply has to start when the grapes reach optimal maturity - even if the date seems odd.

The grapes matured perfectly in 2007 in spite of the ten days' difference. The dry, dark stalks told us the subtle aromas were at their peak; left any longer, the freshness would disappear and alcohol levels explode – something we must avoid at all costs since too much alcohol swamps the aromas.

Essentially, a great vintage means the winemaker sticks close to his land, keeping his eyes open and adapting to nature's changes and each year's weather. He needs to be vigilant, to pick the best at the best moment; if he fails he'll have to fall back on technique. It doesn't take long to transform an inspirational vintage into a more mundane, technically well made one!

The 2007 vintage is proof that in the Gassac valley the vigneron is in perfect harmony with the subtle music of the climate and the grapes' maturity.

All wine lovers with a penchant for real charm will fall for the beguiling, seductive tune of the 2007 Red ... not forgetting its luminous ruby colour, a touch less dark than the previous three vintages ... it's exquisitely fresh, will open up immediately, and has just a hint of coffee.

Welcome to this brilliantly mouthwatering vintage ...

And, you'll be able to drink it young!

My very best wishes to you, my friends and clients.

Alme GUIBERT

Véronique, Samuel, Gaël, Roman GUIBERT