

MAS
DE
DAUMAS GASSAC



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MAS DE DAUMAS GASSAC

RED 2016

Dear Mas de Daumas Gassac's friend,

2016, "an iron hand coated in velvet"!

In terms of tannic structure, this vintage is **remarkably similar to 2015. Together, they are two of the finest vintages that the domaine has ever produced!**

2016 is characterised by tremendous freshness, **with ripe fruit (blackcurrants) and spicy notes, and a very long, elegant palate.** This wine presents excellent concentration of fruit, and is currently ageing in our underground Gallo-Roman cellars.

At Daumas Gassac, we use a maximum of 10 to 15% new wood, so that the wine undergoes barrel-ageing without acquiring a woody character.

Produced from vines with an average age of more than 40 years, the finesse of the fruit and the natural elegance of this vintage make an explosive wine to taste in its youth, and ensure that it has superb potential to improve further with age.

With a natural yield of less than 35 hl/ha, the 2016 may be out of stock before the end of the En Primeur offer, as was the case for the 2015. There will be relatively few bottles!

In 2016 we also "turned back the clock" in terms of vineyard management. Horse-drawn ploughing has been reintroduced, along with a flock of sheep, who graze in the vineyard as an alternative to mechanical weed control, before being moved to the Larzac high plateau for the summer.

Finally, 2016 is the year when Aimé Guibert, "Mas de Daumas Gassac's founder and Vigneron" left us.

Once again, we raise our glasses to the man with whom the great adventure of Mas de Daumas Gassac began, more than 45 years ago.

With our very best regards,

Samuel, Gaël, Roman et Basile Guibert – Vignerons

Aniane, June 30th 2017

