

Vendanges 1997

Our Twentieth Vendanges

Then, September 1978 - It seems only yesterday.

Our first Vendange was carried out under the caring eye of Emile Peynaud, who also fixed the scheme for the first vinification.

Now, September 1997 - Our 20th vendange is already upon us.

We still owe a great debt to our "Grand Maître". We would have made so many mistakes over the last 20 years without the assured wisdom of his advice ! This time Véronique entered the "Cave" to learn the Art of Wine Making and to ensure the future !

1997 has been a strange year ; the vines blossomed a month early at the beginning of May. The vines were brutalised alternately by intense heat and frequent rainstorms, creating conditions of high-risk. Physiological maturity was reached at the end of August. We could have waited. Usually one would wait ; but then a rare phenomenon occurred. The maturation process came to a halt. We then made the decision to harvest at this point, without hoping for the chance of a late 'sur' maturité, obviously out of the question given such an unsettled meteorological year.

It was the only right decision in the Valley : as the results have proved.

We started picking the White on the 26th of August ; **on the 15th of September, the date when we usually start the picking, the 1997 vendange was over.**

Quantity : 35 % less than 1996 : the April frost left a great scar in the vineyard.

Quality : A wonderful surprise !

Like the Reds, the Whites are delicate and elegant. It will be a less tannic vintage than the Daumas classics. Nature has provided Daumas Gassac with a 20th vintage of charm, flavour, body and well balanced acidity, rich with a good level of alcohol : 13% for the Whites, and 12.6% for the Reds.

A great wine seems to be taking shape.

Finally, this 20th vendange will see our latest dream come to fruition : it has been five years in the making.

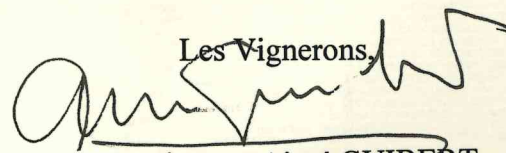
After a Grand Rouge, a Grand Blanc and an alluring Frizant.

The Vallée du Gassac was lacking a well crafted, alchemic wine, joining a mysterious Madeira Cépage with the Semillon, Muscat d'Alexandrie and our own little Languedocien Muscat grape.

This wine, born of two successive fermentation processes, like the Tokay, will bowl you over and will captivate those who love complex and surprising flavours.

It will be named "**Vin de Laurence**", a majestic symphony of aromas conceived on the banks of the Gassac. Neither born from a late harvest, nor noble rot ; more an original joining of Hungarian Tokay and the immense Klein Constantia d'Afrique du Sud.

And so life goes on, with the anguish of vinification and the exhausting happiness of the vendange as its rhythm.

Les Vignerons,

Véronique et Aimé GUIBERT