

MAS
DE
DAUMAS GASSAC



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Aniane, 30th September 2003

AN OPULENT WINE BORN OF FIRE!

THE 2003 VINTAGE - DAUMAS GASSAC RED

Ninety-six centimetres (almost 38 inches) of rainfall in January and February 2003, filling our reserves of ground water and swelling all the springs in the Gassac valley so that they flowed liberally throughout the summer 2003, right up to September.

Besides the water gurgling in the valley, it was a scorching summer, eight weeks with temperatures reaching 40°C (104°F) or more in the midday sun. Our vines, with their roots deeply embedded in the cool subsoil and grapes hidden under bright green foliage, showed no signs of suffering or scalding, not even a leaf turned yellow.

Naturally, here at Daumas Gassac, there was no pre-pruning to reduce the leaf area and, naturally, here at Daumas Gassac, the vines thrived in clearings where the groves of Mediterranean shrubs (*garrigue*) temper the overly intense heat. This year, traditional country wisdom in vine training categorically prevailed over industrial viticulture.

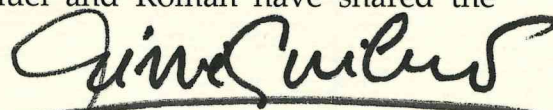
By the end of the summer and barely ten days in advance - a harvest that surpassed perfection with very ripe, very healthy grapes and not a trace of damage, impairment or malformation. An historic first for any wine produced in the Languedoc region - and likely never to be repeated.

So, what can we say about the 2003 vintage, as it approaches the end of its fermentation period in our underground cellars?

That it's an opulent wine born of fire, that it possesses everything in abundance and nothing in excess, and that it's a wine in which an ideal balance has been struck between fruit, body and alcohol.

Quantity 20% less than an average year, almost perfect alcoholic strength at around 12.80% vol., extremely rare tannic potential (Folin rating almost 80), wonderful balance with a pH at 3.50, and post-malolactic titrable acidity of 3.40. Not to mention a sumptuous body that in no way detracts from its fruit flavours, the caramelised flavours of sublime ripeness. All in all, a superb long laying down wine with a unique personality to this day!

This is a vintage that displays an opulent, ardent perfection, a vaguely sun-baked fruitiness and full-bodied vinosity - a wine for ageing "like a diamond" in good cellars and, above all, a wine of absolute and perfect ripeness, such as I have never seen in my thirty years as a vigneron. An objectively PERFECT wine. And for the old man, faced with the passing of time, more than perfect, as for this very vintage my sons, Samuel and Roman have shared the authorship with me !


Aimé GUIBERT