SAS MOULIN DE GASSAC



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Aniane, 26th August 2003

GRAPE HARVEST 2003

WHITE WINE

(First Report)

Intense heat in the Languedoc during summer 2003.

But despite that, the vineyards at Daumas Gassac did not suffer, the metre of rainfall (to be more precise 96 cm) during winter in the Gassac valley filled the ground and the sources, the Gassac is flowing steadily, the vines are spreading their green leaves.

On August 14th: 3mm rainfall, August 16th: 6mm rainfall, August 17th: 47mm rainfall, total: 56mm, a feast for the grapes and Nature.

On top of that the vines called out: "Hey 'Vigneron', we have 12° alcohol and if you wait, with this heat, the alcohol content will be to high and will burn our beautiful freshness"

My Maître Emile Peynaud taught me to obey to Nature. I have therefore called out our grape pickers and today Tuesday 26th august, our white grapes are harvested and the fermentation will start tomorrow. Never in Aniane, had we harvested so early!

What to say of the 2003? Equal quantity to 2002 and 2001, about 300 hectolitres.

Full of flavours, honey, pear, acidulous exotic scent, brought by our collection of vine varieties. And above all, finesse with delicious and refreshing lightness. Hardly 12° alcohol. Having successfully avoided a high level of alcohol and heaviness, this vintage has a magnificent elegance.

For the 17th year, a white vintage, mysteriously unique with freshness and elegance is coming to life in the Gassac Valley.

Le Vigneron, Aimé GUIBERT

