

MAS
DE
DAUMAS GASSAC



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Aniane, 25 October 2006

The 2006 Vintage

First look at a very rare and subtle vintage!

What can we say about our red and white 2006 wines now that they have completed their alcoholic and malolactic fermentation and are quietly thinking about themselves before going off to spend a year maturing in Merrain oak barrels ?

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First they are brilliantly healthy thanks to a northerly wind that blew throughout summer's hundred days, a wind that caused the grapes to develop unusually tough skins. The result ? Not one was burst or damaged !

Next, the wind meant the juices were really concentrated; the result is 15% less wine than normal. There's a danger we won't have enough to satisfy demand from our loyal friends and clients. But it's gloriously concentrated, wonderfully rounded! The 2006 looks like being a one-off thanks to its incredibly smooth, rich character.

Finally, with know-how honed by experience we started picking early, from 20 August, before the wind and the heat could destroy the aromas in an excess of alcohol. That's why the 2006 Daumas Gassac alcohol level will be at an elegant 12°.70 or so, with exquisite savours that would have been destroyed by overpowering alcohol.

There you have it! The 2006 vintage in smaller quantities but with unusual, deliciously 'toasty' flavours. The unique character of the 2006 wines will definitely find a place among memorable Daumas Gassac vintages; they're quite different, with a personality all of their own, reflecting a thoroughly unusual summer.

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Everything would be just great at Daumas Gassac were our production not 15% down and the potential risk that we might disappoint some of those who won't want to miss this uniquely sunny, tantalising vintage.

Véronique, Aimé, Samuel, Gaël, Roman GUIBERT