



HARVEST REPORT



The 44th harvest at Mas de Daumas Gassac began on **Monday, 6 September** and ended on **Friday, 4 September 2021**, with the property's star grape variety, Cabernet Sauvignon. A team of **45 pickers** from **16 different nationalities** converged in the heart of the Gassac Valley for **14 days**.

The 2021 vintage was noticeable for the enthusiasm and drive of everyone involved to produce a vintage that combines finesse and elegance.

The 2021 harvest shows great promise!

WEATHER CONDITIONS

2021 was characterized by a cold winter, ending with a **severe frost in April**, which affected many of France's vineyards. Between 31 March and 16 April, the **temperature in the valley dropped to -5°C** on several occasions, partially destroying the potential harvest.



We then had a rainy summer, with about **40mm in July** and **another 40mm in August**. The temperatures remained relatively cool. Fortunately, we were spared a heatwave!

The grapes therefore ripened later, and we started harvesting on 6 September (compared to 23 August last year).

DU 6/09
AU 8/09

**THE MAS DE DAUMAS GASSAC
ROSÉ FRIZANT HARVEST**

Frost affected a portion of the Rosé Frizant vines, with losses estimated at 30%. After several tastings in the winery, two words come to mind: *“freshness”* & *“fruit”*!

DU 9/09
AU 12/09

**THE MAS DE DAUMAS GASSAC
WHITE GRAPE HARVEST**

All the white grape varieties were harvested in 4 days. Mas de Daumas Gassac Blanc 2021 was produced in the smallest quantities since the property was created! **We lost 50% of the harvest with the frost.**

On tasting, beautiful **aromas of ripe fruit** emerge and one can already detect a **pleasant acidity**... A remarkable vintage!



DU 16/09
AU 24/09

**THE MAS DE DAUMAS GASSAC
RED GRAPE HARVEST**

We harvested all the early red varieties other than Cabernet Sauvignon on September 8 and 13. They were vinified together, in the same vat. After 8 days of maceration, they were pressed on 16 September to preserve as much fruit as possible.

Cabernet Sauvignon represents 70-75% of the production of the red wine, so it is essential to pick it at optimal ripeness. After a 3-day break (allowing it to reach the desired maturity), we harvested the grapes from the property’s oldest vines in excellent health.

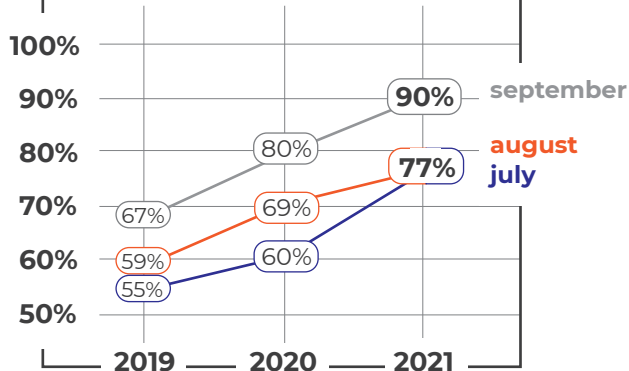


HARVEST CALENDAR

	DIM	LUN	MAR	MER	JEU	VEN	SAM
SEPTEMBER 2021				1	2	3	4
	5	6	7	8	9	10	11
	12	13	14	15	16	17	18
	19	20	21	22	23	24	25
	26	27	28	29	30		

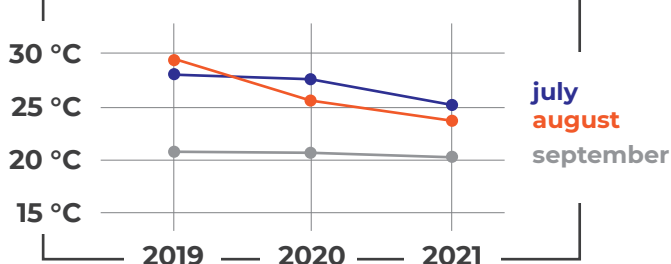
HUMIDITY LEVELS

Vallée du Gassac



AVERAGE TEMPERATURES

Vallée du Gassac



We carried out a **comparison of the average temperatures and humidity levels** in the Gassac Valley over the last three years. The humidity level is rising. In September this year we had an average of 90% humidity with an average temperature of 20.7 °C!

A northern climate resulting in a very fresh vintage!



We look forward to welcoming you to our beautiful wild valley to taste this exceptional vintage!!

— Guibert brothers —