

MAS
DE
DAUMAS GASSAC



Moulin de GASSAC

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Mas de Daumas Gassac Red 2022

45th Vintage – ‘A sunny year’

Nature creates, the winemaker shapes.

This 45th Grand Vin of Mas de Daumas Gassac marks the history of the estate: a succession of climatic events has turned this year into a memorable vintage!

Winter was rather cold, while spring was mild and rainfall sufficient. By June, the harvest was expected to start early September.

The beginning of the summer was exceptionally dry, with almost two months without any precipitation!

By mid-August, it was time to reach the most important decision of the vintage, either begin harvesting when the vines had not yet reached phenolic ripeness, which defines the aromas, or wait and risk losing everything...

Mother Nature worked her magic as a thunderstorm burst on the weekend of August 15th, showering us with her most precious commodity: almost 100 mm of fine, penetrating rain! A blessing for the vines, providing all the nourishment the berries required to reach full ripeness and retain their exceptional freshness.

Finally, the Harvest started with the whites on August 24th, followed by the reds from September 5th to 26th. The year 2022 end-up being a ‘late vintage’, the hallmark of great years!

In the cellar

Rapid fermentations for the Cabernet Sauvignon – between 5 and 10 days on average, followed by long macerations (around 26 days) in stainless steel tanks.

The last berries were not pressed until late October. This was followed by malolactic fermentations, which were over in less than 10 days!

By early November, the blending of the 2022 Red was almost finished, and the wine sent mid-month to about 250 Burgundy barrels. Fewer than 15% of new oak combined with 2- to 6-year-old barrels.

While still maturing in our underground cellars until spring 2024, the Mas de Daumas Gassac Red 2022 is still young. However, upon tasting, the wine already reveals:

- *powerful & delicate aromas,*
- *a supple and complex palate, bursting with delicate flavours,*
- *a generous, elegant, flavourful finish, marked by great freshness.*

The 2022 vintage rewards patience, a real gamble on Nature for this ‘Solaire’ vintage.

Thank you for your loyalty, we look forward to welcoming you to our “magic” Gassac valley.

Sincerely,

The GUIBERT Family
Aniane, 30 June 2023

