

Mas de Daumas Gassac red 2022

Product price:

€330.00



Product features:

Area: LANGUEDOC

Winemaker: famille Guibert

Vintage: 2022

Appellation: IGP Saint Guilhem-le-Désert - Cité d'Aniane

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: cabernet sauvignon

Alcool: 13,5

Product short description:

A 2022 vintage that deserves a few years of patience.

Product description:

PRESENTATION OF MAS DAUMAS GASSAC
+ ALL ITS OTHER CUVEES IN STOCK

Mas de Daumas Gassac red 2022

Technical sheet written by the domaine:

Nature creates, the winemaker shapes.

This 45th Grand Vin of Mas de Daumas Gassac marks the history of the domaine: a succession of climatic events makes this year a memorable vintage!

The winter is rather cold; the spring is mild and sufficiently rainy. In June, the start of the harvest is estimated for early September.

The beginning of summer, however, is particularly dry: nearly 2 months without any precipitation! By mid-August, the moment comes to make the most important decision of this harvest: to start the harvest while the vines have not yet reached phenolic maturity, which defines the aromas, or to wait and risk losing everything...

Mother Nature does well, a storm breaks out on the weekend of August 15, thus offering us her most precious gift... nearly 100mm of water in the form of a fine penetrating rain! A blessing for the vines, providing the necessary nourishment for the berries to complete their maturity and maintain exceptional

freshness.

The harvest finally begins with the whites on August 24, then continues from September 5 to 26 with the reds. In conclusion, the year 2022 is categorized as a "late vintage," the hallmark of very great years!

In the cellar

Quick fermentations for the Cabernet Sauvignon – averaging between 5 and 10 days, followed by long macerations (about 26 days) in stainless steel tanks.

It is only at the end of October that the last grape is pressed. This is followed by malolactic fermentations that are completed in less than 10 days!

By early November, the blending of the Red 2022 is nearly finalized and the wine is put into barrels in mid-November in nearly 250 Burgundy barrels. Less than 15% new wood blended with barrels aged 2 to 6 years.

Intended to continue its aging in our underground cellars until spring 2024, the Mas de Daumas Gassac Red 2022 is still young. However, at tasting, the following already emerge:

- A powerful and enchanting nose,
- A mouth rich in flavors, all in softness and finesse,
- And a generous, elegant, flavorful finish marked by great freshness.

The year 2022 rewards patience, a true gamble on Nature for this sunny vintage. We look forward to welcoming you to our domaine and thank you for your loyalty.

Designation: IGP St Guilhem-le-Désert – Cité d'Aniane.

Harvest date: (manual harvest) September 5–26, 2022 (8 days).

Grapes:

- 76% Cabernet Sauvignon
- 4% Merlot,
- 2% Cabernet Franc,
- 3% Petit Verdot,
- 3% Pinot Noir,
- 5% Tannat,
- 3% Syrah,
- 4% rare varieties: Nielluccio, Montepulciano (Italy), Saperavi (Georgia), Carménère (Chile), Tempranillo (Spain), Abouriou (France).

Average age of the vines: 43 years.

Yields: 35 hl/ha.

Alcohol content: 13.5% Vol.

Total acidity: 3.30.

pH: 3.55.

Folin (richness of tannins): 55

Climatic conditions: The year 2022 was marked by a cold winter that gave way to an exceptionally warm and dry spring, followed by a summer of drought with high temperatures.

On Tuesday, August 16, the storm reshapes the profile of the vintage by bringing 80 mm of rain to the vineyard.

A true blessing for the upcoming harvest: it pushed the phenolic maturities and brought admirable freshness to the grapes.

The changing weather in August and September made the 2022 harvest the most spread out in time.

Tasting: To be enjoyed young (within 7 years) to appreciate its superb fruit aromas. Then drink at maturity (from 7 to 14 years) or keep for many years (15 - 20 years and more) to appreciate its characteristics as a great aging wine. Pairs wonderfully with red meats (especially lamb), game, and cheeses. Unforgettable if well decanted in advance, at least 3 or 4 hours before serving!

MAS de DAUMAS GASSAC Red: A wine with very long aging potential, drinkable on the fruit in the first five years, exquisite at seven years, transformative after twenty years.

To fully enjoy the fabulous potential of a Daumas Gassac Red: open and decant 2 to 4 hours in advance, cork on the decanter, let it breathe for half a day at room temperature, serve at 18°-19°C. For older vintages, it is preferable not to decant too far in advance.

The great vintages MAS DE DAUMAS GASSAC Red and White come exclusively from the terroirs of the high valley of Gassac: **40 hectares** of vineyards planted in the form of small clearings (about fifty, each half to one hectare), surrounded by the 1,500 hectares of the magnificent garrigue forest of **Aniane**. On unique terroirs of gravel and glacial dust for the red and Lutetian limestone for the white, which have never received the deadly action of modern chemical fertilizers, nearly forty non-cloned grape varieties have been planted since 1971 by the Guibert family. Respect for life and the search for the natural expression of the terroir of the Gassac valley, resulting in **low yields**, characterize the spirit of Daumas Gassac wines. Living wines with immense aromatic potential! These two Grand Crus have gained worldwide recognition since their creation.