

MAS DE DAUMAS GASSAC

‘Winemaking Powerhouse’

-Jancis Robinson

‘The First Growth of the Languedoc.’

-Hugh Johnson

‘A Lafite in Languedoc’

- Gault & Millau

‘The Daumas Gassac wines are stylistically unique and very different from their peers. They possess the body of Bordeaux, the voice of Languedoc, and the finesse of Burgundy.’

-Julien Boulard, Master of Wine

Year Founded: 1971

Region: Languedoc, France

**Owner/Winemaker:
Samuel Guibert**

Cool Fact: The flagship red is Cabernet based, defying the norm in the Languedoc.

Known for: The undisputed “First Growth” of the Languedoc.

-Organic-

In 1971, the Guibert family founded the Mas de Daumas Gassac estate on an historical farm with a unique red glacial terroir contributing to its reputation as the “First Growth of the Languedoc”. With 67 small estate vineyard plots, farmed in total respect of Nature and surrounded by the Garrigue forest, nature’s life and balance have been totally preserved in this magical valley. Within 40 years the Mas de Daumas Gassac wines have reached the rare status of “cult wine” that is only given to a few exceptional estates. The first wines ever produced in the Gassac valley are said to date

back to 780 A.D. when St Benoit d’Aniane, one of Charlemagne’s counsellors planted the original

Gassac vineyard in this magical valley. The outstanding Daumas Gassac crus are first and foremost born from a unique microclimate and terroir. With over 40 different grapes varieties planted in the valley, the Daumas Gassac vineyard is a museum of rare and uncloned vines (pre 1920’s) from all over the world: Israel, Portugal, Switzerland, Armenia, Madeira, Georgia, Spain. With such diversity comes an incredible complexity!

No chemical fertiliser or any other synthetic products at Daumas Gassac. The estate has been farmed in traditional and natural way for thousand of years before the Guibert family established the Grand Crus vineyard. With fifty-two small vineyard plots amongst 3,000 hectares (7,000 acres) of protected forest, the estate pursue the same philosophy based on the respect of the land and preserving nature’s balance. Incredible complexity of the Daumas Gassac wines is thus enhanced by the scents of the garrigue. There’s an irony about Daumas Gassac being a Languedoc superstar, as few red wines are less typical of the region - they’re ‘sui generis’: the sensorial offspring not merely of a place, but of a historical moment, of a fierce will and of a curious, non-conformist vision, too.



2024 Mas de Daumas Gassac White, Saint Guilhem-le-Desert IGP



35% Viognier, 29% Chardonnay, 13% Petit Manseng, 10% Chenin Blanc, 6% Muscat, 7% rare varieties. White Lutetian limestone. Cool microclimate derived from Gassac River and nearby mountains and sea. Average vine age is 36 years. Skin maceration for 2-3 days. 4 months in stainless steel tank. Among the most sought after whites of the Midi, this unique blend from the historic Gassac estate has earned its place as a Grand Cru with great ageing potential.

To be drunk young (in the first 18 months) to appreciate its magnificent minerality and very complex fruit aromas. Alternatively, to be kept at least from 4 to 12 years to discover a very rich wine with notes of honey and crystallized fruits. Delicious by itself as an aperitif or with oysters, foie gras or any grilled fish. A truly unique experience!

2024 Mas de Daumas Gassac Rosé Frizant, Languedoc



"The result is, quite frankly, something that is so much fun, it's like a day at an old-fashioned funfair, whizzing down a creaky wooden helter-skelter on a hessian sack, eating candy floss while listening to a brass band, lobbing wildly at the coconut shy and flopping contentedly on the grass in the sunlight to soak up the simple, happy, silly sounds." -Jancis Robinson 2021

65% Cabernet Sauvignon, 35% Mourvedre. Terroir de Gassac Valley. Cool microclimate derived from Gassac River and nearby mountains and sea. White clay and Lutetian limestone. The Cabernet Sauvignon is hand-picked at about 10° alcohol. The free run juice (saignée) is sent to an airtight stainless steel tank where it ferments on its own with nothing added to it -- no dosage, no liquor, no gas, no sugar, no yeast. This single fermentation is referred to as Method Charmat. While similar to Petillant Natural, the difference is that the fermentation does not take place in bottle. Aged in Closed stainless steel tank.

"Aromas of apricots, peaches, strawberries and cream. Gentle and creamy on the palate with soft bubbles and a fruity finish." -James Suckling



2023 Mas de Daumas Gassac Red, Saint Guilhem-le-Desert IGP

Cabernet Sauvignon 75 %, Merlot 5 %, Pinot Noir 5 %, Tannat 4 %, Cabernet Franc 2 %, Petit Verdot 2 %, Rare varieties 7 % : Nielluccio, Montepulciano (Italie), Saperavi (Géorgie), Carménère (Chili), Tempranillo (Espagne) Abouriou (France). Slow extraction, delicate pump-over and soft infusion vinification, long fermentation and maceration, no filtration. 12 to 15 months in oak barrel (1-7-years-old barrels).

93 Points - '22 Vinous - *"Ripe redcurrant, black cherry, dried herb, cedar wood and leafy nuances introduce the 2022 Rouge. Freshly cut violets add a floral layer. Refined and savory, the 2022 hits the palate with good concentration and vivid inner energy. Structured and complex, this is a serious red from the Guibert family."*

MOULIN DE GASSAC

“Guilhem means “William” in French and the name comes from the village of “St Guilhem le Désert” - one of the wonders of the area - near our vineyards. It is a village built in the 6th century by St Guilhem, is a UNESCO site, and has been totally preserved.

The Celtic cross that appears on the label can be found on some of the walls around the village, which was built on Celtic remains. The 2nd reason for this Celtic cross on the label is our family link with Ireland. We have had a house in the South West part of Ireland for over 45 years and have spent every summer there since as my mother is one of the leading Celtic experts in the world (who even speaks Gaelic) and both my parents fell in love with that country in the 60's.” -Samuel Guibert



2024 Moulin de Gassac 'Guilhem' White, Pays d'Herault

Fruity wine with the flavors of the sun! Clay and limestone terroir close to the Thau Lagoon. 40% Grenache Blanc, 30% Sauvignon Blanc, 30% Terret White. 100% de-Stemmed. Slow maceration with skin contact during 2 to 3 hours in refrigerated tank. 5 to 6 months in stainless steel tank. The nose is fresh, with a hint of yellow flowers and yellow fruits. Splendidly lively on the palate with a fleshy yet fresh finish. Great match for fish with sauces, shellfish, and summer salads.

90 Points - James Suckling – *“Sliced pears, aniseed and white flowers on the nose of this creamy white. It’s full-bodied, juicy and fragrant.”*

2024 Moulin de Gassac 'Guilhem' Rosé, Pays d'Herault



20 Wines Under \$20 – The New York Times 2022

“This pale rosé is a great value.”

Traditionally the first Rosé from France to the US Market!
One of the most popular Rosé wines in the world.

35% Syrah, 35% Grenache, 30% Carignan from vineyards in the area around the Thau Lagoon, near the village of Pinet. 25-50-year-old vines. Clay and limestone soil. 100% destemmed. Direct pressing. 5-6 months in stainless steel tank.

90 Points - '23 James Suckling - *“So much apple character to this fresh, supple and juicy blend. Red apples, warm herbs and baking spices complement the succulent forest berries on the nose, following through to a fruity and mellow finish.”*

2024 Moulin de Gassac 'Guilhem' Red, Pays d'Herault



"The quest for exciting bottles gets trickier as the price drops. But you can still find some gems with a \$12 limit." -NY TIMES

40% Syrah, 30% Grenache, 30% Carignan from vineyards in the hills of Villeveyrac, an amphitheatre of vines facing the Mediterranean and the port of Sète. 25-50-year-old vines. Jurassic limestone slopes, arid and dry. 100% destemmed. All grape varieties mixed together. Maceration 10-12 days between 26°C and 32°C. No filtration. 6-7 months in stainless steel tank.

"Dark cherries, cassis, dry earth and baking spices on the nose follow through to a medium body with creamy tannins and texture. Well-balanced with a creamy core of berries and a delicious finish." -James Suckling

2024 Moulin de Gassac Chardonnay, IGP Pays d'Oc.



Clay and limestone terroir close to the Thau Lagoon - rich in marl. 100% de-stemmed – skin maceration for 3 hours. 5-6 months in stainless steel tank. Opens with fruity notes and a hint of honey.

2024 Moulin de Gassac Pinot Noir, IGP Pays d'Oc.



100% Pinot Noir on rich clay and limestone. Maceration occurred for 3-5 days at low temperature to preserve the fruit. Daily pump overs. 6 months in stainless steel tank. On the palate you'll find candied cherry and light roasted hints. Mouth-watering. Abundant fruit. A beautiful freshness and soft tannins make it a balanced and fine Pinot.