



MAS DE DAUMAS-GASSAC 'MOULIN DE GASSAC' CABERNET SAUVIGNON

2021 | \$9.99



DESCRIPTION

In the early 1990s, the Guibert family set themselves a new challenge: the creation of a new range of approachable wines in the same Gassac philosophy, leading to the discovery of the exceptional Villeveyrac “amphitheatre” vineyard site in the Pay d’Oc region of France, This led to a long and fruitful partnership between Mas de Daumas Gassac and the winegrowers from this terroir. The first wines were produced in 1991, the result of a plot-by-plot selection from thirty local winegrowers. The Moulin de Gassac range was born in 1991, with the Mas de Daumas Gassac’s hallmark and Guibert’ signature.

For more than 30 years this authentic approach, with daily involvement, has inspired them in an ongoing quest to obtain the best possible quality from these vineyards. Now covering an area of 250 hectares, all the plots are subject to a rigorous set of specifications: terroir-based plots selection, low yields, specific tanks for plot vinification, 100% of the vineyard run with insect sexual confusion (a bio approach to stop all other treatments). Two agronomist engineers from Mas de Daumas Gassac – in charge of the SAS Moulin de Gassac wines – are present on site throughout the year. They are the guarantee of the respect of the Gassac philosophy and savoir-faire. The grapes are rigorously selected by their team and harvested at perfect maturity, they manage the winemaking and ageing.

Their involvement in the personality of each wine, the low production levels, and their absolute respect for the terroir, make this Moulin de Gassac range of wine a unique opportunity to discover a family of delicately balanced wines.

The Moulin de Gassac Selection is produced from the finest plots of a unique Languedoc ter-

roir. A remarkable amphitheater of vines facing the Mediterranean and the port of Sète, the hills of Villeveyrac are the source of these flavorful red wines, with a distinctly southern character. The clay-limestone soil (rich in bauxite and therefore in iron) is dry and well-drained. The terroir enables the grapes to reach full maturity, with a superb concentration of flavors and a naturally reduced yield. For five decades, the Guibert family has watched over and tended to the vines with unfailing dedication. The story began with Véronique and Aimé, our parents, and continues today with the second generation at the helm.

In May 2016, the founding father Aimé Guibert passed away, but his wines live on. Here is a look back over a story that began in 1971 in the Gassac valley, near Aniane.

In 1971, ethnologist and Ireland specialist Véronique Guibert de la Vaissière and her husband Aimé, a tanner and glove manufacturer in Millau, fell in love with an old, abandoned farmhouse in the unspoilt rural setting of the Gassac valley near the ancient abbey of Aniane. In 1972, on the recommendation of their Aveyron friend, Professor Henri Enjalbert, a geologist specializing in the relationship between soils and grapes, they planted 17,000 non-cloned Cabernet Sauvignon grafts sourced from top Bordeaux properties. An underground cellar was built on the site of the former Gallo-Roman watermill adjacent to the farmhouse, over the cold spring water from the river Gassac.

In 1978, oenologist Emile Peynaud, a consultant to Châteaux Margaux, Haut-Brion, La Mission Haut-Brion and La Lagune, followed progress at a distance and gave winemaking advice for the first vintage. Bottled in 1980 under the 'Vin de Table' label, the 1978 vintage was blended from 80% Cabernet Sauvignon and 20% Malbec, Merlot, Syrah, Cabernet Franc, Pinot and Tannat. Using a technique unheard of that time in the region, half of the 17,866 bottles produced that year were offered for sale to family, friends, and a handful of restaurateurs. The futures or en primeur system was thus born and is still used today.

The 1982 vintage marked the first media endorsement of Mas de Daumas Gassac red wines, hailed by the magazine Gault & Millau as 'Languedoc's Château Lafite'. In 1986, white Mas de Daumas Gassac, a uniquely crafted wine showing huge aromatic complexity, made its debut. This consummate wine, designed to fully preserve fruit aromas, is primarily a blend of Viognier, Chardonnay, Petit Manseng and Chenin Blanc, fused with eight other grape varieties from Old Europe.

In 1990, the arrival of rosé Frizant completed the estate's range of wines, which even today still numbers three – a red, a white and a rosé. In 1991, the Guilhem and Figaro labels made their debut, ushering in the Moulin de Gassac selection which currently totals 2.2 million bottles.

Since 2000, four of Véronique and Aimé Guibert's five sons – Samuel, Gaël, Roman and Basile – have worked at the property and since 2009, these close-knit siblings have taken over estate management.

Mas de Daumas-Gassac 'Moulin de Gassac' Cabernet Sauvignon 2021

Moulin de Gassac is 100% Cabernet Sauvignon grapes from the Villeveyrac "amphitheatre" of vineyards. They are de-stemmed, fermented and macerated for 2-3 weeks in vats. It is unfiltered. It then spends 5 to 6 months in stainless steel tank.

Tasting Notes

NOSE:

Dark red, near black, with violet glints. Hints of very ripe pear, with a touch of roast coffee.

PALATE:

Stewed red berries, great tannic structure, and a hint of toast. Powerful wine that opens well.

PAIRING: A wine with charm and finesse! Ideal with game, country pâté, truffle omelets.

IGP Pay d'Oc, Languedoc A.O.C., France

