








MAS
DE
DAUMAS GASSAC

EVOLUTION OF THE VINTAGES & TASTING ADVICE

Produced from old non-cloned vines and low yields, Daumas Gassac wines stand up to ageing as do no others.

Laid down in a cool cellar (14°-16°C, 57-60°F) even the oldest can happily wait with no problem for many years. However, being laid down in warmer temperatures will speed up the wines' maturity.

RED	DRINK 	1978, 1979, 1980, 1981, 1983, 1984, 1987, 1991, 1992, 1993, 1994, 1996,
	DRINK OR LAY DOWN 	1982, 1985, 1986, 1988, 1989, 1990, 1995, 1997, 1998, 1999, 2000, 2001, 2002, 2003, 2004, 2007, 2008, 2009, 2010, 2011, 2012, 2016, 2017
	WAIT 	2005, 2006, 2013, 2014, 2015,
WHITE	DRINK 	1986, 1987, 1988, 1989, 1990, 1991, 1993, 1997, 1999, 2002, 2003
	DRINK OR LAY DOWN 	1992, 1994, 1995, 1996, 1998, 2000, 2001, 2004, 2005, 2006, 2007, 2008, 2009 2010 à 2018

CAPTION



Drink: This vintage is ready to drink.



Drink or lay down: Drinks well today but will age well for another 5 – 10 years in a good cellar.



Wait: Wine currently closed so needs a bit of patience; can be drunk but should be decanted several hours in advance.