

## **TASTING HINTS**

Mas Daumas Gassac Red

Always serve your Daumas Gassac between 18° and 19°C, preferably in a large balloon glass.

Make sure to open your bottle three to four hours beforehand.

Better still, decant the wine which will help bring out its complexity. But, do replace the stopper.

Drink young (within 3 years) to enjoy the full fruity aromas. Otherwise drink it after 5 years, or lay it down for 15-20 long years to get the full benefit of a great 'vin de garde'.

## **HINTS FOR LAYING DOWN**

When to enjoy Daumas Gassac red vintages

If your cellar is cool (12-16° C) you can lay down your Daumas Gassac for several years.

Equally, if your cellar is not cool enough and you fear the wine may not age well, you'll thoroughly enjoy your Daumas Gassac while it's young, say 2, 3 – up to 5 - years after bottling.

Be aware that there are no absolutes for great wines! There are only great bottles! Those drunk in moments of peace and calm.

You should also know that, before cloning, the Medoc Cabernet Sauvignon produced incomparable, living wines, wines that grew old beautifully.

It's up to you to choose which of five lives you prefer.

The five lives of Daumas Gassac vintages

The period of wine in Fruit: it can be tasted in the first Autumn after bottling. The first glimpse of a new wine, hints of the wine to come.

The period of Youth: crisp fruit and tannins to the fore. Lasts for three to seven years. It is delicious and invigorating. You should taste it in its youth!

The period of Maturity: here the velvety tannins appear, and the fruit fades. This period stretches from 7 to 14 years and is when the wine reveals its full complexity.

The period of Plenitude: when the wine is between 14 and 21 years old. The fruity flavours fade and give way to the "tertiary" aromas, in which hints of dried roses, woodland moss, truffles and game may appear!

The period of Dreams: over 21! Most Daumas Gassac vintages, when kept in a cool cellar with good hygrometry, continue to evolve into magical, dreamlike savours. A treasure for grandsons to discover in granddad's cellar!

## **FOOD AND WINE**

Enjoy your Daumas Gassac Red with:

Gratin of aubergines or courgettes.

Sliced, fried in olive oil, drained and layered. Between layers sprinkle with salt, pepper, garlic, basil. Cover in fresh tomato sauce and basil and place in the oven until cooked. Grated cheese optional.

Stuffed red peppers and aubergines.

Onions and mutton, with a touch of cumin, hot red pepper and salt.

Leg of lamb studded with garlic.

Mutton Tagine.

Shoulder or other whole cut cooked until tender in an earthenware pot on a bed of vegetables : onions, peppers, tomatoes, courgettes + salt, hot red pepper, cumin, olive oil.

Leg of lamb with thyme.

Roast duck.

Roast guinea fowl.

On a bed of apples which caramelize while cooking, or with whole roast apples, served with redcurrant jelly or sauce.

Roast stuffed goose.

Duck breast.

Beef.

Fillet, rump, entrecôte... straightforward or with luscious sauce prepared with Daumas Gassac wine !

Game.

Leg of wild boar.

Pigeons (roast or as a tagine).

Wild mushrooms.

Gratin of onions and potatoes, cooked in the oven.