

MAS
DE
DAUMAS GASSAC



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MAS DE DAUMAS GASSAC

RED 2016

Dear Mas de Daumas Gassac's friend,

2016, "an iron hand coated in velvet"!

In terms of tannic structure, this vintage is **remarkably similar to 2015. Together, they are two of the finest vintages that the domaine has ever produced!**

2016 is characterised by tremendous freshness, **with ripe fruit (blackcurrants) and spicy notes, and a very long, elegant palate.** This wine presents excellent concentration of fruit, and is currently ageing in our underground Gallo-Roman cellars.

At Daumas Gassac, we use a maximum of 10 to 15% new wood, so that the wine undergoes barrel-ageing without acquiring a woody character.

Produced from vines with an average age of more than 40 years, the finesse of the fruit and the natural elegance of this vintage make an explosive wine to taste in its youth, and ensure that it has superb potential to improve further with age.

With a natural yield of less than 35 hl/ha, the 2016 may be out of stock before the end of the En Primeur offer, as was the case for the 2015. There will be relatively few bottles!

In 2016 we also "turned back the clock" in terms of vineyard management. Horse-drawn ploughing has been reintroduced, along with a flock of sheep, who graze in the vineyard as an alternative to mechanical weed control, before being moved to the Larzac high plateau for the summer.

Finally, 2016 is the year when Aimé Guibert, "Mas de Daumas Gassac's founder and Vigneron" left us.

Once again, we raise our glasses to the man with whom the great adventure of Mas de Daumas Gassac began, more than 45 years ago.

With our very best regards,

Samuel, Gaël, Roman et Basile Guibert – Vignerons

Aniane, June 30th 2017





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Vintages	White	Red
2016	Drink or lay down	-
2015	Drink or lay down	Drink or lay down
2014	Drink or lay down	Wait
2013	Drink or lay down	Wait
2012	Drink or lay down	Drink or lay down
2011	Drink or lay down	Wait
2010	Drink or lay down	Drink or lay down
2009	Drink	Wait
2008	Drink	Drink or lay down
2007	Drink or lay down	Drink or lay down
2006	Drink or lay down	Wait
2005	Drink or lay down	Wait
2004	Drink or lay down	Drink or lay down
2003	Drink	Drink or lay down
2002	Drink or lay down	Drink or lay down
2001	Drink or lay down	Drink or lay down
2000	Drink or lay down	Drink or lay down
1999	Drink or lay down	Drink or lay down
1998	Drink or lay down	Drink or lay down
1997	Drink	Drink or lay down
1996	Drink or lay down	Drink
1995	Drink	Drink or lay down
1994	Drink	Drink
1993	Drink	Drink
1992	Drink	Drink
1991	Drink	Drink
1990	Drink	Drink or lay down
1989	Drink	Drink or lay down
1988	Drink	Drink or lay down
1987	Drink	Drink
1986	Drink	Drink
1985	-	Drink or lay down
1984	-	Drink
1983	-	Drink
1982	-	Drink or lay down
1981	-	Drink
1980	-	Drink
1979	-	Drink
1978	-	Drink

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.

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.