

MAS DE DAUMAS GASSAC

VERTICAL WINE TASTING

SUNDAY 23rd FEBRUARY 2014

16 professional wine tasters :



Alain CHAMEYRAT
Director of
Bettane & Desseave
guide



Sylvie TONNAIRE
Chief Editor of
Terre de Vins magazine



Bertrand ROUGIER
Chief Editor of
Guide Lafont



Pierre CITERNE
Wine taster for
La Revue du vin de France
and author



Daniel ROCHE
Wine advisor and
Président of the club
l'Epicurvin



Bernard BURTSCHY
Wine taster for The Figaro ,
L'Avis du Vin and
Permanent member
of the European Grand Jury



Déborah RUDEZKI
Wine & Food Journalist
and author



Cathy SOUN
Midi Libre Journalist



Nicolas HERBIN
Swiss Importer Cave SA



Richard HEMMING
Journalist for
Jancis Robinson Guide



Raoul SALAMA
Journalist and Wine taster
for La Revue du Vin de
France



Michel SMITH
Wine & Food Journalist
and author



Eric DUGARDIN
Wine sommelier and
Best vice sommelier of
France 1988



Jacques PERRIN
Swiss Importer Cave SA
Journalist for Vinifera magazine
and
Permanent member of the
European Grand Jury



Andrew JEFFORD
Journalist for
Decanter magazine
and The World of Fine Wine



Ulrich SAUTTER
Journalist for the
wine magazine Der
Feinschmecker & Falstaff

13 tasters from the Daumas Gassac team : Samuel Guibert, Roman Guibert, Basile Guibert, Philippe Michel, Alexandre Vrolant, Renaud de La Vaissiere, Virgile Rousseau, Victorine Babe, Renaud Thillaye, Carole Evans, Stéphanie Garcia, Emilie Rousselet et Valérie Antunes.

Minutes of the tasting :

Every ten years we organise a vertical tasting of all the Daumas Gassac vintages. The objective is to study how each vintage has evolved thus enabling us to understand them better and also to allow us to advise our world-wide fans as best we can. The wines tasted had never left the Domaine.

Friday 21 February : 3 bottles of each vintage from 1979 to 2012 were brought out and placed upright in a wine cellar set at 16°C.

Sunday 23 February :

- 10 am – 11 am : the 90 bottles were opened, checked then immediately re-corked and replaced in the cellar.
- 1 pm : the wines were poured into tasting glasses 45 minutes before the beginning of the tasting ending with the oldest vintages (each briefly checked but with no action to enhance them).
- 1.45 pm to 4.45 pm : Vertical tasting of the 30 vintages.

This tasting took place in ideal, near spring-like, conditions (18°-20°C).

The jury was made up of 29 tasters, 16 professional wine tasters and 13 members of the Daumas Gassac team.

The tasters' comments:

Alain CHAMEYRAT : « *Daumas vintages are not like any other from the Languedoc. A number of 'small' vintages are proportionally far better than overall in the region, and vice versa.* »

Alexandre VROLANT : « *Generally speaking lots of elegance and finesse in these wines ; Some of them deserve special attention so as to appreciate their complexity and balance.* »

Andrew JEFFORD : « *All the wines drink well and very few are nearing their life's end. There's a sort of purity in these wines which taste so well and inspire lots emotion.* »

Basile GUIBERT : « *The wine from the Gassac valley have a unique signature that we witness constantly.* »

Bernard BURTSCHY : « *There is a blend of fine tannins and fruit, a relatively rare balance which is the trademark of great wines. Obviously some vintages are better than others. I agree with Alain Chameyrat , that these wines are unique, quite atypical of either Cabernet Sauvignon or the Languedoc. Daumas Gassac vintages have a specificity all of their own !* »

Bertrand ROUGIER : « *Coherent in style, not one dead wine.* »

Cathy SOUN : « *What struck me most was the continuity between the vintages both on the eye and in the style. I was also impressed by their elegance and straightforwardness.* »

Daniel ROCHE : « *All the wines were magnificent on the eye. All were superb, and all had great length. It's only at Daumas Gassac that one can taste so many vintages that are still ready to drink and delicious.* »

Déborah RUDETZKI : « *The wines all have real personality, one can truly recognize that the style is open yet rigorous, full yet very precise. Yesteryear's wines are echoed in today's wines, still showing incredible longevity and stunning freshness.* »

Eric DUGARDIN : « *They are impressively homogeneous, magnificently balanced between body, tannin and freshness. There are young outstanding vintages in the 2005-2011 decade.* »

Jacques PERRIN : « *Once again what strikes me in the Daumas Gassac wines, apart from certain differences in the various vintages, is their aromatic freshness, their incredible ability to age well, their delicate structure with full tannins, their dynamism and, finally, they are so very drinkable.* »

Michel SMITH : « *Very well structured tannins. Great structure, freshness. The wines' delightful colour and finesse emphasize the vinification techniques, and are what distinguishes them from others.* »

Nicolas HERBIN : « *If there is one quality above all that pleases me, it's how these, and other great southern wines, truly reflect the year they were produced, particularly in the young wines (2000 to 2012); each year is quite different. You have respected each year's characteristics and they are reflected in the bottles. This is most agreeable as no year ever resembles the previous one.* »

Philippe MICHEL : « *Great potential for laying down. Not one vintage is near its life end.* »

Pierre CITERNE : « *Very coherent in style. The sort of wines that need explaining especially to modern drinkers ! One must explain that wine is not " a drink now, right now" product, especially these !* »

Raoul SALAMA : « *My impression is that young vintages have become more modern , with more finesse in the extraction during the maceration stage.* »

Renaud THILLAYE : « *What stands out with Daumas Gassac is the balance between powerful yet fine tannins, and freshness with a superb ending.* »

Richard HEMMING : « *The thing I really appreciated about this was how different the styles were throughout all the vintages. Some of them reminded me of Bordeaux, Burgundy, Tuscany, and then all of them had a style that reflects the Languedoc.* »

Roman GUIBERT : « *30 magical vintages, all alive, incredibly fresh with truly elegant tannins even in the young vintages. Great wines for drinking with meals especially Mediterranean cuisine !* »

Samuel GUIBERT : « *Daumas Gassac wines are unlike any others, neither like Bordeaux in spite of what you might expect from the grapes, nor Languedoc in spite of the Domaine's geographic location! Mas de Daumas Gassac wines are quite unique and fascinating.* »

Sylvie TONNAIRE : « *Each vintage has a very special link with its terroir. Before 1992, the wine took on a new dimension, confirming its laying down potential* »

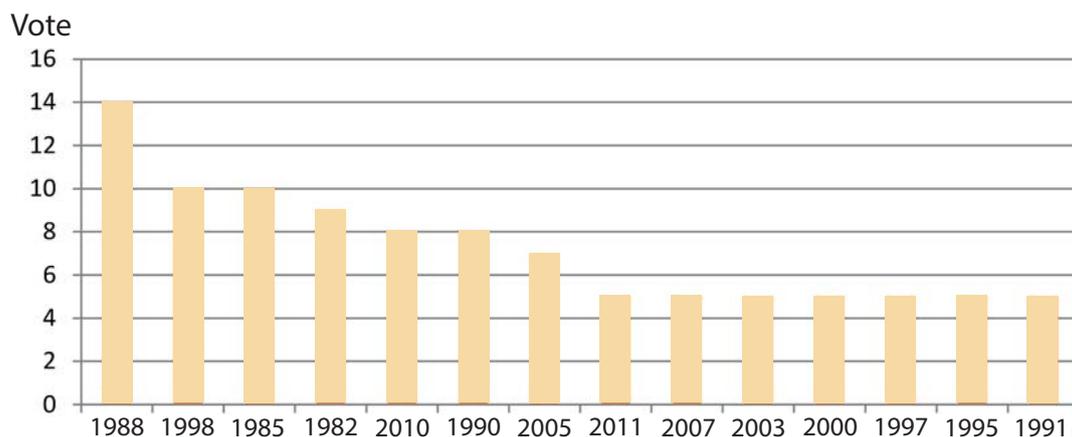
Ulrich SAUTTER : « *I found that the mineral qualities were more expressive in recent vintages.* »

Ranking :

THE MOST REMARKABLE THIS YEAR :

The first	The second	The third	The fourth	The fifth
1988	1998	1985	1982	& 2010 1990

THE WINES MOST MENTIONNED BY THE 29 TASTERS :



Of the 30 vintages tasted, 29 received a vote !

Once again, what seems remarkable is the range of preferences over 29 Daumas Gassac vintages.

Out of 30 vintages, 29 were mentionned, each receiving a special commendation ! It is a proof of great harmony throughout all the vintages.

Our advice for laying down



Vintages to drink now :

1978, 1979, 1980, 1981, 1983, 1984, 1986, 1987, 1991, 1993, 1996, 1997, 1999



Vintages to lay down :

2005, 2006, 2008, 2009, 2010, 2011, 2012



Vintages delicious to drink now but which can also be kept :

1982, 1985, 1988, 1989, 1990, 1992, 1994, 1995, 1998, 2000, 2001, 2002, 2003, 2004, 2007

Summary of the tasting :

- All 30 vintages tasted were alive and full of flavours which confirms the ageing potential of Daumas Gassac wines.
- An incredible potential to age well.
- Unique character, each one reflecting its own year.
- Truly great uniformity of Daumas Gassac wines over 30 years.
- Astonishing freshness and timeless colour.

Tasting suggestions

The tasting panel members were distinctly surprised by how drinkable were vintages which should be layed down. They do, however, need time to 'open up'.

For these vintages, they should be decanted for several hours to bring out the best in them. Bring out the bottles and place them upright 24 hours before drinking, so as to ensure their clarity when they are served.

Vidéo of the event  : www.youtube.com/watch?v=QylkvGEHTQ

Download the technical sheet for each vintage : www.daumas-gassac.com/upd/DG_rouges_1978-2012.pdf

Website link : www.daumas-gassac.com/DEGUSTATION-VERTICALE-pg-47-pgi-79.html

