

MAS
DE
DAUMAS GASSAC



MOULIN DE GASSAC
Haute Vallée du Gassac
34150 ANIANE / FRANCE
Tel. 33(0)467.577.128 - Fax 33(0)467.574.103
prives@daumas-gassac.com
www.daumas-gassac.com

Mas de Daumas Gassac Red 2015

Dear friends of Mas de Daumas Gassac,

*Aimé Guibert used to say 'Nature never repeats itself ! Each year is quite unique !'
And the 2015 vintage is unique – in more ways than one ...*

2015 will be a memorable vintage, one that will never be forgotten in Daumas Gassac history, marking as it does the life of a man, a vigneron and his domaine.

*This **Red 2015, the thirty-eighth we have vinified, is the last vintage seen by Aimé Guibert, who will go down in history as the founding father of Mas de Daumas Gassac, and the pioneer of fine wine in our region since the first vintage in 1978.***

Although it's fifteen years since he passed responsibility over to us and taught us the art of vinifying Gassac wines, our father's watchful eye has always been there...

*Today, we feel a certain emotion as we hold up a shimmering glass of **Red 2015**, our eyes full of a lovely ruby red, whose highlights remind us of two historic years – 1978 and 2000. **This vintage is majestic, with deliciously complex fruit and great body.** In the mouth the finesse of the tannins stands out, as the perfect balance between strength and elegance. A truly royal treat !*

*This **Red 2015 is a timeless vintage.** Drink it while it's young to relish its elegant fruitiness, or put it down, knowing that in 7 or 15 years this wine will be truly superb, classy and complex.*

So we lift our glasses to toast a man who, wherever he is, will continue to keep a watch over his vines and his barrels – thank you and bon voyage Aimé Guibert !

Yours ever,

Samuel, Gaël, Roman, et Basile GUIBERT

Aniane, 30 June 2016



MAS
DE
DAUMAS GASSAC

Evolution of the Mas de Daumas Gassac vintages – Tasting advice – June 2016

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.

<u>Vintages</u>	<u>White</u>	<u>Red</u>
2015	Drink or lay down	
2014	Drink or lay down	Wait
2013	Drink or lay down	Drink or lay down
2012	Drink or lay down	Drink or lay down
2011	Drink or lay down	Wait
2010	Drink or lay down	Wait
2009	Drink or lay down	Wait
2008	Drink or lay down	Drink or lay down
2007	Drink or lay down	Drink or lay down
2006	Drink or lay down	Drink or lay down
2005	Drink or lay down	Drink or lay down
2004	Drink or lay down	Drink or lay down
2003	Drink or lay down	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 or lay down
1993	Drink	Drink
1992	Drink	Drink or lay down
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

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.