



MAS
DE
DAUMAS GASSAC

TASTING ADVICE

evolution of the vintages

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.

Mas de Daumas Gassac Red

Vintages since 1978

DRINK



- 1979
- 1980, 1981, 1983, 1984, 1987
- 1991, 1993, 1994, 1996

DRINK OR
LAY DOWN



- 1978
- 1982, 1985, 1986, 1988, 1989
- 1990, 1992, 1995, 1997, 1998, 1999
- 2000, 2001, 2002, 2003, 2004, 2005, 2006, 2007, 2008, 2009
- 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017, 2021, 2022

WAIT



- 2018, 2019, 2020

Mas de Daumas Gassac White

Vintages since 1986

DRINK



- 1986, 1987, 1988, 1989
- 1990, 1991, 1993, 1997, 1999
- 2002, 2003, 2007, 2008
- 2015, 2019, 2020, 2021

DRINK OR
LAY DOWN



- 1992, 1994, 1995, 1996, 1998
- 2000, 2001, 2004, 2005, 2006, 2009
- 2010, 2011, 2012, 2013, 2014, 2016, 2017, 2018, 2022, 2023

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.