



VERTICAL WINE TASTING DAUMAS GASSAC REDS AND WHITES

Saturday 19th January 2002

Personnalités présentes :

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| 1. Mr Alain FAVEREAU | Purchasing Director of NICOLAS |
| 2. Mr Alain MARTIN | Président Caves NOTRE DAME |
| 3. Mr Michel SMITH | Journalist |
| 4. Mr André DOMINÉ | Journalist Writer / Germany |
| 5. Mr Hervé LORIN | Wine Antique dealer |
| 6. Mr David COBBOLD | Journalist Writer / Great Britain |
| 7. Mr Alain RAZUNGLES | Professor ENSAM |
| 8. Mr Kelly McAULIFFE | First Sommelier – Rest. Christian Etienne |
| 9. Mr Nick TARAYAN | Sommelier Journalist / Great Britain |
| 10. Mr Nicolas SANTI | Sommelier Advisor – Wine merchant |
| 11. Mr Claude BOURGUIGNON | Laboratory LAM |

Aimé, Samuel, Roman GUIBERT, Sylvain BORREDA, Ludovic de VIGNEMONT,
Philippe MICHEL, Cyril BONNEVAULT, (Daumas Gassac team).

Minutes of the tasting

This vertical wine tasting took place in difficult conditions, totally different to the previous one where we had spring and mild weather which gave open, soft and velvety wines. This year, after 10 weeks of severe frost, with still -8°C on that Saturday morning, the wine came out of the cellar very cold – too cold. 12°C in the glass at 11h15, 15°C at 11h30 and not even 18°C around midday. Instead of tasting wines at the right temperature, presenting notes of charm, the group of tasters found themselves in front of cold wines insufficiently open.

This however provoked more objective and technical judgements, penetrating better the personality of each vintage. The charm factor being absent, we noticed to what extent these 23 vintages are of great stature and all of them showed the same qualities of balance, freshness, remarkable youth and above all the absence of any defects.

However, the emotion was high when in the evening for dinner, we found in our glasses, the 1980, 1984, 1986 and 1998 vintages, well decanted and full of charm and suaveness

The morning tasting session could have almost made us forget that the Daumas Gassac reds are above all voluptuous, seductive, luminous and gorgeous to have in your mouth and throat. Of course you have to decant the wine into a carafe a few hours in advance and leave it at room temperature. Whereas for a technical wine tasting, the rule is to open the bottle at the last minute, without doing anything to improve the tasting.

• General observations on the reds:

- D. Cobbold : "Excellent consistency. Strong personality. Progressive refinement. Always in search of purity ; never at the mercy of fashion."
- R. Guibert : "These wines are very wild in their youth, then become regal as they get old!"
- N. Santi : "magnificent collection of stability. We can see it is a fabulous "terroir". Only one false note the 1993"
- A. Martin : "Wines for laying down but also wines for pleasure. Wines with a complexity and a surprising generosity. Very strong vintage effect."
- N. Tarayan : Amazing to see, three quite distinct styles held by a single thread".
- K. McAuliffe : "Exceptional, unique wine , with very slow evolution."
- H. Lorin : "Clear tendency from one vintage to the other, as the vines get older, sensuality takes over from strength."
- A. Favereau : "Good and noble concentration, tight and tannic base. Good freshness and originality, but a few false notes on heady wines."
- A. Razungles : "What can one say ? Superb !
- M. Smith : "I like the finesse of the wines. I also like the harmony created by the tannins rather subtle and not too aggressive. The strength of the Daumas Gassac is its resistance to time ! Which Cru manages to hold on as long as that?
- S. Borreda : "Harmony and a succession of different tastes, all giving a long pleasure without false note. Keeping very well its colour, even after 20 years!"
- L. de Vignemont : "What is impressive, is its length on the palate."
- Ph. Michel : "Many wines which we would like to drink, even though they have a big potential for ageing".
- C. Bonnevault : "Very tannic wines but very supple, without any signs of ageing. Very high potential for laying down ; complex and original aromas.
- A. Dominé : "Daumas Gassac has fortunately a Mediterranean profile, with a great structure, but nearly always accompanied by a surprising freshness. Impressive structure of the "small vintages" !"
- S. Guibert : "Homogeneity and consistency !"
- B. Bourguignon : "The Daumas Gassac open up from 1990, like the old Bordeaux wines, when the vines are over 10 years old."
- A. Guibert : "Unlike any other Grand Vin ! One could consider a link between the Cabernet from Bordeaux and the Pinot from Burgundy. Freshness and rare acidic balance
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- The four vintages elected the best in January 2002 :

Vintage elected first	Vintage elected second	Vintage elected third	Vintage elected fourth
1986	1982	1998	1995

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- Les six vintages mentioned the most in the statutory questionnaire :

Vintage 1982	mentioned 12 times
Vintage 1986	mentioned 10 times
Vintage 1998	mentioned 9 times
Vintage 1988	mentioned 8 times
Vintage 1984 and 1985	both mentioned 7 times
Vintage 1995	mentioned 6 times

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- Vintages that you should Drink !

1978 to 1984 (except 1982)

- Vintages that you should Keep !

1982 * 1985 to 2002

- Vintages delicious to drink but which could be kept !

1982 * 1985 * 1986 * 1987 * 1988 * 1989 * 1993

• General observations on the Whites :

- H. Lorin : "an unquestionable reflection of the "terroir", in spite of the numerous vine varieties. The Very old vintages (i.e. 91), acquire with age, a rare richness. A blend of Jerez/Montrachet/Condrieu. 15 years ago, I bet on the ageing of the Daumas Gassac White wines and today's tasting proves me right."
- C. Dominé : "I have a preference for the young wines at the beginning of their evolution, where you find freshness and a beautiful intensity of aromas. I have a high esteem for the older wines, but you have to consider them in association with food. Congratulations for the 1987 which shows that even an evolution (nearly) without oxidation, is favourable."
- N. Santi : "overall original, surprising, where the different varieties of the grapes express themselves each in their turn. With a 1987 surprising in its complexity. Wines "for eating", old reflex of a sommelier. The wines are all good ! The "old" whites are superb, with aromas of young wines."
- M. Smith : "1998 superb ! 1991 angelic ! 1982 great finesse ! 1998, 1999, 2000, charm and power."
- A. Favereau : "Heterogeneity in balance, (sometimes medium dry styles). A few false notes in oxidation. Conclusion : to drink young when fruity and fresh with style."
- C. Bourguignon : "From 1987 to 1992 beautiful golden yellow colour reminiscent of the Montrachet of Burgundy. From 1993 to 2001, pale yellow colour not typical, except 1998." Dominating Limestone minerality with linden, dried apricots and similar to "vin jaune" from the Jura."

The Vignerons' conclusion:

The Daumas Gassac white wines seduced and surprised the wine tasters. The 1987 white was qualified as an incomparable work of art by nearly all the people present. And in the end, all the wine tasters backed away from giving a global appreciation; They have no yardstick for these wines as they are unable to compare them with any other well known "grand vin blanc".

The Gassac valley will have been the birth place of a new "Grand Vin Blanc", that is also the first "Grand Vin Blanc" of the Languedoc.

The key to all of this ? Having entrusted to the terroirs of the Gassac valley and to its cold micro climate, three important classical vine varieties (Chardonnay, Viognier and Petit Manseng), associating them with more than ten forgotten remarkable varieties, originating from Armenia, Portugal, Georgia, Switzerland, Côtes du Rhône, etc. the Daumas Gassac Whites, a "musical score" where all the Mediterranean Grands Blancs have their presence, original and "complementary".

P.S. A special mention goes to Professor Razungles for his passionate and masterly exposé of the White wines and who put forward several theories concerning their evolution and especially their colour which sometimes turns yellow and also the Sherry type flavours; his theory is that there is a transformation due to an aromatic component in the viognier.