








MAS
DE
DAUMAS GASSAC

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.

RED	DRINK 	1978, 1979 1980, 1981, 1983, 1984, 1987 1991, 1992, 1993, 1994, 1996
	DRINK OR LAY DOWN 	1982, 1985, 1986, 1988, 1989 1990, 1995, 1997, 1998, 1999 2000, 2001, 2002, 2003, 2004, 2005, 2006, 2007, 2008, 2009 2010, 2011, 2012, 2013, 2016, 2017
	WAIT 	2014, 2015, 2018, 2019
WHITE	DRINK 	1986, 1987, 1988, 1989 1990, 1991, 1993, 1997, 1999 2002, 2003, 2007
	DRINK OR LAY DOWN 	1992, 1994, 1995, 1996, 1998 2000, 2001, 2004, 2005, 2006, 2008, 2009 2010 à 2020

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.