



Comments and analysis by M. DUGARDIN Eric - Best young sommelier of France, vice-best sommelier of France, Instagram account [Le secret des bouteilles](#) - as part of the 2024 vertical tasting of Mas de Daumas Gassac Red.

VERTICALE TASTING DAUMAS GASSAC RED FROM 1978 TO 2022 AT MAS DE DAUMAS GASSAC, PARTIALLY COMPLEMENTED BY THE 1ST VERTICAL FROM 2004 OF SHARED VINTAGES.

thursday june 20th, 2024

1978 “A wine both deep and firm” 1st Languedoc vintage with Cabernet Sauvignon, Tannat, Malbec.

The color remains dark and youthful for its age. The nose is delicate, full-bodied, of light intensity, very pleasant in a way reminiscent of fresh earth but not mushroom, dried leaves, a hint of fine leather, very centered and softened at the same time. The palate is astonishingly deep, with a firm, slightly sharp, generous touch, matching the direct and very broad retro-olfaction on the palate of persistent clays. 45 YEARS of harvesting... Wow!

Tasting in 2004 from youngest to oldest, unlike in 2024

At 25 years old, a dark, barely evolved color. A full, fresh nose with notes of stone, sap and a hint of liquorice. Clean, velvety, dense and very long on the palate, maintained by a fine constitution.

1981 “A WONDERFUL vintage” Merlot joins the grape varieties after Syrah in vintage 80

The nose is slender, very elegant, “enveloping”, complex and full-bodied at the same time, with a hint of fresh earth on an “Armenian paper” background, and a note of incense - it's noble! The palate is equally acute in flavor, with a strong touch, a very broad body and a delectable, viscous salivation. With grumage (oxygenation), it becomes more structured.

Tasting in 2004

Slightly evolved color. Nose reserved, balanced, complex, also very fresh (smoky, leather, oak). Dense, very rich and mineral on the palate. Lots of presence, fine, structured flavors, extended by superb bitters.

1982 “Harmony” Cabernet franc joins the team at 3.3%.

It's a Mediterranean nose this time, accomplished and eloquent like Aimé G. (laurel, bouquet garni, nuts, fennel and ferruginous register), opulent, bouquet revealing depth of musk, wilted rose. Superb! The palate is strikingly full, tonic and generous. Harmonious Cabernet tannicity (a Breton touch?), Havana bouquet and fine leather. With grumage, the volume is energetic, accompanied by a beautiful salivation carrying elegance and length.

Tasting in 2004

Exceptional color. Complex, rich, balanced nose. Very fresh, yet reserved. Licorice, sap, roasted plum. Dense, strong, very velvety palate, structured and integrated in its tannins. Surprising, capricious astringency conceals the wine's great aromatic power conferred by its freshness.

1984 "Contrasting elegance" with the 1980, the only 2 vintages harvested in October.

The nose is full-bodied and harmonious, with a more acute nuance accompanying the mushroomy, smoky background. The palate is equally elegant in form, with a harsh, sticky feel thanks to its clays and the firmness of its tannins. Salivation centered on the tip of the tongue. Drink with tournedos with porcini mushrooms.

Tasting in 2004

GOURMAND YOUTH. A gourmand nose, candied fruit jam, floral notes, voluminous and melted! The palate is comparable, velvety, firm, bouquety, a little sticky tannicity, fleeting amplitude enhanced by a beautiful structure. Surprisingly dense, giving it a youthful gourmet quality.

1985 "Racy and imposing" The cherry on the cake is that Pinot Noir comes into the game at 1%.

The nose is also full-bodied and more complex, with humus, oak leaf and fine, sappy leather. The palate is more complex, with a full-bodied, growing bouquet... Rich! Very fluid salivation, emphasized on the tip of the tongue. Immediate depth, very tannic and broad, which makes all the difference.

Tasting in 2004

Fresh, ample and impressive nose. Cherry, spice and cedar, superb and captivating, vibrant. Huge mouthfeel, immediate depth, volume, firm tannins structuring its form, overall freshness and harmony without elegance.

1986 "Noblesse, honesty and depth" Paradox of the highest total acidity and glycerol levels of the 44 vintages.

A nose of great finesse and harmony, with an open bouquet of earth, dried leaves, laurel, discreet mocha, fine leather, light black pepper, a very noble empyreumatic ensemble! The palate is imposing in its volume and openness, a harmony of tannic identity and superb length! A great vintage.

Tasting in 2004

The nose is superb in its presentation: fresh, reserved in its condition. An engaging, distinguished bouquet, true to its balsamic birth, less expressive than 5 and 7 years ago! Astonishing color, astonishingly suave on the palate, with tannins receding into the mineral. Bouquet with balsamic and slightly mushroomy flavors, superb length, to be enjoyed before a new evolution of its 3rd decade.

1988 "Racy Saharan"

An unexpected nose with plenty of structure, but also restraint concealing its potential. The heart is "sanguine" with an impression of meat juices, iodine in an elegant approach, evolving on a warm "foehn-Saharan" impression (intuitive analysis) very probably related to the climatic conditions of the vintage. The palate is immediately deep, tonic and generous, with slippery, highly mature tannins. A sappy cedar bouquet, a sapid, salivating wine feel, with the most apparent limestone verticality of the series (the vine has fed deep into the soil). A superb wine and a favorite!

Tasting in 2004

JUVENILE. Fresh but severe and reserved nose. Volatile envelope (animal fat). Solid and greedy on the palate. Austere tannins. Dense texture, smooth, firm flavors, balanced from birth, still hardened by structur... Be patient.

1991 "The Generous"

An evanescent, warm expression, less full-bodied than its predecessors, with smoky notes on a baked plum background that's evolving well, but in halftone, fine leather and laurel with imposing generosity. The palate confirms this, combined with the power of the vintage. Suave touch, partially melted tannins with a good breadth of mouthfeel, very fine salivation to become harmonious on the finish. Decanting essential at this stage.

Tasting in 2004

STRONG PERSONALITY. Bouquet of leather-dominated aromas, intense and well-balanced (medium freshness); clean, dense and mineral on the palate, solid and austere. Progressive volume becoming impressive, balanced and massive, starting to open up fully. Suave bouquet, licorice, very long.

1994 “ Stuffed, oriental-solar ”

A wine of great expression, sophisticated, exuberant and multi-faceted, between the resinous scent of the Cabernet, the Asian spices associated with the sunshine, the “bouillon” notes of the mineral elements and the undergrowth associated with the age of this thirty-year-old wine. The palate, on the other hand, is fluid at first, but imposes itself masterfully in depth with a tannic and very salivating core. Controversial ageing potential, but oh so profitable!

Tasting in 2004

MONOLITHIC. Fine nose, great complexity and reserved state too. Complex, candied and balsamic notes. Unexpected hints of humus with a very good progression of freshness. Mouth of great frankness and solidity, superb balance between freshness, tannins and minerality. Bouquet reserved but becoming suave and monolithic from A to Z, seeming to reveal itself in its 2nd age.

1995 “Refinement, harmony and charm”.

From the outset, the tone is set by the elegant, harmonious approach of the nose. Dominant sap and pencil lead, are we in Pauillac? The palate has an exquisite feel, suave, full-bodied and very long, driven by its bouquet. Very fine overall balance, fluid salivation, the finesse of an accomplished wine, deep and charming!

Tasting in 2004

A straight nose, seemingly opening onto a shy but brilliant bouquet with a complex, balsamic identity! Scents of cistus, eucalyptus, fine leather and cherry. Just like the great vintages. Superb! Still austere on the palate, impressive frankness and freshness, strong constitution. Sticky, reserved tannins, dominant bouquet and length.

1997 “Silky, sharp and aromatic”

Very dark in color, with little apparent evolution. The nose is more acute, with a rather spontaneous “gueuze beer” air... Slender evolution on the wet limestone profile marking the terroir. Fluid on the palate, the tannins provide breadth and immediate depth, with an unexpectedly silky touch that lingers on the finish. A delectable wine with an intense bouquet. The slight deviation on the nose would require another bottle for verification.

Tasting in 2004

Astonishing Cabernet identity and finesse on the nose. Balsamic bouquet with a background of spices, cocoa and gradually olives. Tasty, velvety and strong on the palate. Candied tannins despite austerity of texture, linear and bouquet-like at the same time.

1998 “Gourmand, silky and oriental“

Very dark color, mauve disk with little evolution for 25 years. Surprisingly greedy nose, red berries, wild berries, combined with sweet spices and nutmeg of great generosity, warm and rather oriental. Immediately silky on the palate, with “sappy tannins”, elegant, charming, with a fluid, vertical salivation on the tongue. Increasing tannicity, for a probable phase of closure in its tannic “shell”. The wine that impressed me the most over 20 years of barrel tasting, every year since 1996. It had a monolithic dimension! See you in 10 years for this 1998.

Tasting in 2004

Reserved nose with ethylic overtones. To be left aside. Impressive richness of texture and tannins on the palate. Inward-looking.

2001 “Delectable verticality“

Comparable color, with a fine, elegant nose of “sweet” notes, blond caramel, salted butter, gradually building towards spices, racy and ferruginous at the same time. The palate is delectable in its wine-like touch, a real favorite with its vertical frankness and fine tannins. What elegance before tightening, refocusing! Humectant salivation, harmonious body, easy and subtle length!

Tasting in 2004

STRAIGHTFORWARD AND BALANCED. Reserved nose, dominated by black fruit and resin.... Floral, finely spiced, becoming elevated with garrigue support and very fine depth. Straight and slender on the palate. Immediate length, great presence and harmony at the expense of volume. Noble and civilized. Delivers in its prime, and should be enjoyed.

2003 "2nd age maturity"

Equally dark color. The nose is fine, full-bodied, with lots of pastry notes, pastries or wafers, peanuts, fine leather. Spicy evolution with discreet curry. The palate is suave, full-bodied, bouquet-laden, with rich tannins and exquisite salivation. The rather restrained body, impacted by the imposing limestone, becomes full-bodied once the glass is aired. The richest vintage in terms of dry extract. To be continued!

Tasting in 2004, last tasting of that year

MAJESTICALLY CONSOLIDATED. Nose of spice, garrigue, very fresh, dried grapes. Beautiful balance, depth, uprightness and floral subtlety combined with the return of fresh grapes. Impeccable mouthfeel, direct and structured, superb balance on integrated tannins, coated and firm at the same time, seems to conceal its aromatic power and length.

2005 "Harmony and finesse"

Intense ruby color with good depth and a cherry disk. The nose is rather ferruginous, combining with notes of cocoa, Havana and black cherries, a complex whole. Mouth of great finesse and sap, harmonious, balanced volume. The aromatic finish is best appreciated with grumage.

2007 "A dense, complex tenor"

Intense, very dark, fairly deep color. The nose is restrained, harmonious and deep, with spices and fine leather at its heart. Warm sensation. The palate is very dense, broad with clays and lots of substance. Very elegant tannins, a complex, deep whole with flexible salivation, an important coating with an apparent bouquet.

2008 "Balanced Gourmet"

The color is similar to its predecessor, with a nose of freshness and fresh stone fruit (unusual), probably linked to a summer dominated by an unusual west wind...? More classic aromatic subtlety and diversity complement a discreet tree sap. Gourmet, tonic, warm and generous on the palate, with a floral "potpourri" of red and black fruits of lovely substance. Very well-balanced and salivating on the tip of the tongue.

2009 "Generosity and density"

More intense, deeper color. Nose in the same direction, complex, fresh, pulpy, spicy and figgy! The palate is above all bouquety, intuitively warm, generous, with a broad, dense, yet greedy structure, elevating it to a different, less classic style.

2010 "A little closer to the stars"

In the darkness of the atramentary color, a slender, spicy, refined and airy nose is revealed. The palate is very broad, invasive, salivating and dense at the same time, with a superbly prolonged bouquet.

2011 "Finesse and silkiness"

Deep color too. Elegant, smoky nose, warm and deep. Fine, silky tannins on the palate, density and depth combined with a slight dryness on the finish.

2012 "A large, smooth body"

Colours are increasingly comparable due to their youthfulness. The nose is intense and full-bodied, with the dominant blackcurrant aromas so typical of Cabernet Sauvignon. Pastry, spice, cinnamon and fig nuances follow on to a dense, velvety, structured palate, with a broad, unctuous body!

2015 "knowing how to wait for 7 years"

The nose is intense, dense and vertical, with blackcurrant and spices! The palate is dense and structured, opulent and racy. Here too, the broad body of the clay (terroir never lies), with a pleasant salivation on the tip of the tongue. Tannins already very fine and fresh, easy and delectable length. Remember Aimé Guibert's adage: "Know how to wait 7 years".

2016 “the highest total acidity“

A superb nose of delicacy, elegance and depth. The palate is lively and equally deep, with an assertive, almost austere tannic structure. The analysis sheet surprises because this 2016 has the highest total acidity of the 45 vintages at almost 4 grams, shared with the famous ... 1986. There are signs!

2018 “the most generous vintage in history”.

An excellent nose of black fruits and spices, with great intensity and buttery notes. The palate is exquisite, not only slender but also very deep, still full-bodied, with an unctuous texture despite drying tannins that are quickly erased by humectant salivation. A very long, elegant Daumas, perhaps the greatest of the decade!
Technical note: the Daumas with the lowest total acidity, combined with the highest generosity in history.

2020 “A lovely limestone touch“

A very charming, elegant, complex nose, both deep and warm. The palate is tight, balanced, greedy, still very broad but also lined with the chalky touch. Pleasant length, smoothness and integrated tannins. Very attractive.

2021 “Very good length“

A fresh, exquisite nose of cranberries and roasted coffee. Deep, complex and powerful. The palate is generous, dense and greedy. The body is broad and slender, with a beautiful structure. Top-notch length!

2022 “Spices to complement grapes“

The nose is intense, dominated by spices, complementing the grapes at the heart. Excellent. Unctuous yet fresh on the palate, dense tannins with superb length, broad body and very sappy. Another lordly ambassador of a potential new decade, and the closing of this vertical.

See you in 2034!

Many thanks to the Guibert family and the Daumas Gassac d'Aniane team.
