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MOULIN DE GASSAC



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Aniane, 14th February 2005

Dear friend and valued customer,

You are amongst our 19 000 customers who have placed an order, one at least, in the last three years. Your continued support is the driving force behind our constant quest for high standards and quality and for that **please accept our sincere thanks.**

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In return, we are pleased to send you this letter, including a summary of **the Great Vertical Tasting of 30<sup>th</sup> January 2005, of our first 27 red vintages**, together with a note on the keeping and tasting of our red wines.

This Wine Tasting confirmed the extraordinary capacity of the Daumas Gassac wines to age exceptionally. The fact that these red wines are made of **80% Cabernet Sauvignon, uncloned** as existed in Bordeaux before the First World War, is essentially what gives them that talent for ageing.

Daumas Gassac remains in every way a wine of the good old days !

I would like to add a further word, not about the wines but about the film **Mondovino**. I hope you will go and see it, not (primarily) because I appear in it for a few minutes, but because it emphasises the divide between the "industrial" wines of the new world and the wines of our venerable Europe.

The latter are the fruit of the love and devotion of wine-growers who know every stone of their soil. On the contrary, new world wines can be compared to any mass production such as coca cola: technically up-to-date no doubt, consistent, pleasant, yet lifeless, devoid of the magical gift of ageing.

It is arguably unfair that the word "wine", meant to designate the traditional wine, should also be used to refer to the standardized version popularized by the new world.

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The *vignerons* of Daumas Gassac thank you for your precious support, and inform you that you will soon be receiving our very attractive Spring Offer.

  
Aime GUIBERT

# THE GREAT VERTICAL TASTING OF THE FIRST 27 RED VINTAGES OF DAUMAS GASSAC

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## • The award-winning Vintage selections of January 2005

Vintage awarded 1 <sup>st</sup> Place	Vintage awarded 2 <sup>nd</sup> Place	Vintage awarded 3 <sup>rd</sup> Place	Vintages awarded 4 <sup>th</sup> Place
5 out of 14 votes	4 out of 14 votes	3 out of 14 votes	3 out of 14 votes
<b>1998</b>	<b>1982</b>	<b>1998</b>	<b>1980 and 1992</b>

What is quite remarkable in these figures is the wide range of preferences amongst over 20 Daumas Gassac vintages. In other words, faced with a tough tasting session, more than 20 out of 27 vintages received very favourable opinions. This is far more remarkable than if just one or two of the vintages had gathered the majority of preferences.

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## • The most mentioned Vintages in the Tasting

Vintage 1982	mentioned 12 times
Vintage 1998	mentioned 10 times
Vintage 1986	mentioned 8 times
Vintages 1992, 1985, 1980	mentioned 7 times

Then Vintages 2003 and 1990 were mentioned 4 times

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## • General Conclusions

For the *vigneron*, and for the whole Daumas Gassac team, tasting a wine in the company of eminent personages is the ultimate test which allows us to understand our wines better, to receive any critical reservations and to truly know the personality of our wines, through the eyes and appreciation of others. It is a test of truth which protects winemakers from falling into the trap of losing their objectivity or becoming too self-satisfied.

The other remarkable fact is that every single vintage out of 27 was considered as being alive and tasty, not a single one had died out : the long life of the Daumas Gassac wines remains a most exceptional phenomenon.

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SUNDAY 30<sup>TH</sup> JANVIER 2005

## Summary of the tasting session

The 14 tasters were welcomed on Sunday morning 30th January, at 10am. Icy cold weather, but bright and sunny. At 8am, minus 13°C outside the wine cellar. A perfectly calm day and the coldest of the year.

Since the previous Friday evening the wines were placed, bottles upright, in the tasting room. The room temperature was 16° - 17°C at the time of opening.

The bottles were uncorked between 9.30 and 10am on the Sunday morning and all the glasses poured 30 minutes before the tasting session.

Perfect conditions: wines were well aired, and at the ideal temperature. The clarity of the wines, after 36 hours upright in the tasting room, was impressive.

Not a single one of the wines showed any signs of cloudiness; not one of them tended towards a yellow-brown colour: all of the wines, including the oldest, such as the 1978, 1979 and 1980, were ruby, clear and luminous.

We were witness to a demonstration of true "talent for ageing", extremely rare, even amongst the most famous great wines.

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### **Eric DUGARDIN's appreciation - Lecturer- Sommelier Wine Advisor**

27 vintages from a Grand Vineyard!

No signs of weariness in the oldest wines!

No aggressiveness amongst the youngest ones!

Only alive, and authentic wines.....

- Shaped by their vintage
- Enriched by their soil
- Characterised by the harshness of their region
- And civilised by the art of their making.

# TASTING OF RED

# DAUMAS GASSAC

## A GREAT VIN DE GARDE – DELICIOUS FROM THE VERY FIRST YEAR

80 % uncloned Cabernet Sauvignon. Origin Médoc 1910

If your cellar is cool (12-16° C) you can keep your Daumas Gassac years after years, aware that the range of aromas evolves over time.

If your cellar is not cool enough, so there are chances that the wine may not age well, do not hesitate to enjoy your Daumas Gassac straight after their making at 2, 3 or 5 years old !

In that case, serve it at the right temperature: 18°/19°C, preferably in a large balloon glass. Make sure to open your bottle three to four hours beforehand, but always put the cork back on the bottle. Better still, pour the wine into a decanter, as it helps it expressing its complexity. But again do put the stopper back on the decanter.

## THE FIVE "LIVES" OF THE GREAT DAUMAS GASSAC WINES

- **The period of Wine in Fruit:** it can be tasted as of the 1st Autumn following its bottling. This is the first glimpse of the wine to come.
- **The period of Youth:** with its crisp fruit and tannins in the fore. That period lasts for 3 to 7 years. It is delicious and invigorating. Young, it should be tasted youthfully !
- **The period of Maturity:** here the velvety flavour of the tannins appears, and the fruit fades. That period stretches from 7 to 14 years. It is the time when the wine reveals its full complexity.
- **The period of Plenitude:** between 14 and 21 years of age. The fruity flavours disappear and leave place to the "tertiary" aromas, in which hints of dried roses, woodland moss, truffles and game may appear !
- **The period of Dreams:** beyond 21 years of age, most Daumas Gassac vintages, when kept in a cool cellar with a good hygrometry, continue to mature revealing flavours of dreams and magic. A treasure for grandsons to discover in granddad's cellar !

To conclude: Be aware that there are no absolute great Wines ! There are only great bottles ! Such as those you may discover in a moment of peace, calm and eager expectation. Another bottle of the same vintage won't be the same. Remember that all the five periods in the life of a long-keeping wine are shaped for our pleasure by the magic of nature. Be keen to discover those five faces, keeping in mind that they are never the same either from one vintage to another or one bottle to another.

The Vigneron,  
Aimé GUIBERT