



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.

CUVÉE ÉMILE PEYNAUD

The Mas de Daumas Gassac Grands Vins owe everything to **Professor Emile Peynaud's teaching!** It is only fair that the greatest wine born here, takes its name after him! The imposing Cuvée Emile Peynaud, in **honour** of the one who taught us everything and showed us the art of **creating a wine faithful to its terroir without being a slave to modern technique.**

The first plot of vineyard discovered by Henry Enjalbert, **forty years ago**, the poorest, most stony and arid area where the vines suffer and send their roots deep down. This prestigious piece of land, harvested and vinified separately, will give birth to the Cuvée Emile Peynaud, the finest jewel of the Gassac valley; **from pure uncloned Cabernet Sauvignon**, with a yield of less than 25 hectolitres per hectare.

A quintessential wine with the characteristics of the Mas de Daumas Gassac Grands Vins - dark ruby red, powerful density, marked by the deep power of aromas so original to the Mas de Daumas Gassac terroir. The Cuvée Emile Peynaud is an expression of love and gratitude, a wine symbol of times past.

Mas de Daumas Gassac Cuvée Émile Peynaud

Six vintages since the creation of the domaine.

DRINK OR
LAY DOWN



- 2001
- 2002
- 2007
- 2008

WAIT



- 2015



CAPTION

- DRINK OF 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.