

MAS
DE
DAUMAS GASSAC

An exceptional vertical tasting
of the Mas de Daumas Gassac Whites

Saturday 17 February 2018



Proceedings report:

Every 10 years, we organise a vertical tasting of all of the Mas de Daumas Gassac vintages. The aim of this tasting is to observe the evolution of our vintages in order to better understand them and also better advise enthusiasts around the world. The wines tasted have never left the underground cellars of the domaine and have their original cork.

TASTING PREPARATION

07 December
2017 | Selection of vintages

In order to best prepare for this major event, a preliminary tasting was organised at the domaine 3 months before. Behind closed doors, part of the Mas de Daumas Gassac team set about selecting 23 vintages out of the 32, the objective of this selection being to put forward a palette of the vintages most representative of the production over time to present during the future vertical tasting. We took into consideration the scarcity of bottles still in stock in the wine cellar.

16 February
2018 | Preparations

For each of the 23 vintages selected during the pre-tasting in December 2017, 2 bottles were taken out of our underground cellars the day before the vertical tasting. They were then placed upright in a wine cellar at 4°C in anticipation of opening them the following day. The wine cellar was turned down to a minimum since the room temperature of the tasting area warms up by around 10°C in the space of 30 minutes. This allowed tasters to taste the white wines at the correct temperature by the end of the wine service.

The 506 glasses – 23 per taster – were carefully washed and placed in the tasting room.

TASTING SCHEDULE

17 February
2018 | The big day

10am - 11am: Opening and temperature control. The 46 bottles were opened, checked, placed back in the wine cellar.

1.45pm - 2pm: Service of the wines started once all of the tasters had taken their places, leaving the oldest vintages till last.

2pm - 4pm: Silent vertical tasting of the 23 vintages of the Mas de Daumas Gassac White.

4.30pm - 6pm: Round table and comments from each taster. General evaluation and choosing of their top 5.



THE JURY WAS MADE UP OF 22 TASTERS

19 tasters were invited: Bernard BURTSCHY (member of the European Grand Jury), Andrew JEFFORD (Decanter), Béatrice DELAMOTTE (Révue du Vin de France), Cathy SOUN (Midi Libre), Dominique HUTIN (journalist & columnist), Sylvie TONNAIRE (Terre de Vins), Matsuura TOSHIO (Wands), Frédéric DURAND-BAZIN (Le Figaro), Julien REVESZ (Gault&Millau), Mark O'NEILL (El Mundo), Hervé LALAU (Les 5 du Vin), Franco ZILIANI (journalist & blogger), Eric RIEWER (journalist & consultant), Richard NEVILLE (Jancis Robinson), Rupert MILLAR (The Drinks Business), Philippe NUSSWITZ (Meilleur sommelier de France 1986), Daniel ROCHE (l'Épicurien), Yair TABOR (Le Rouge et Le Blanc) and André DOMINÉ (Weinwesser).

In the presence of:



Samuel GUIBERT | Roman GUIBERT | Basile GUIBERT

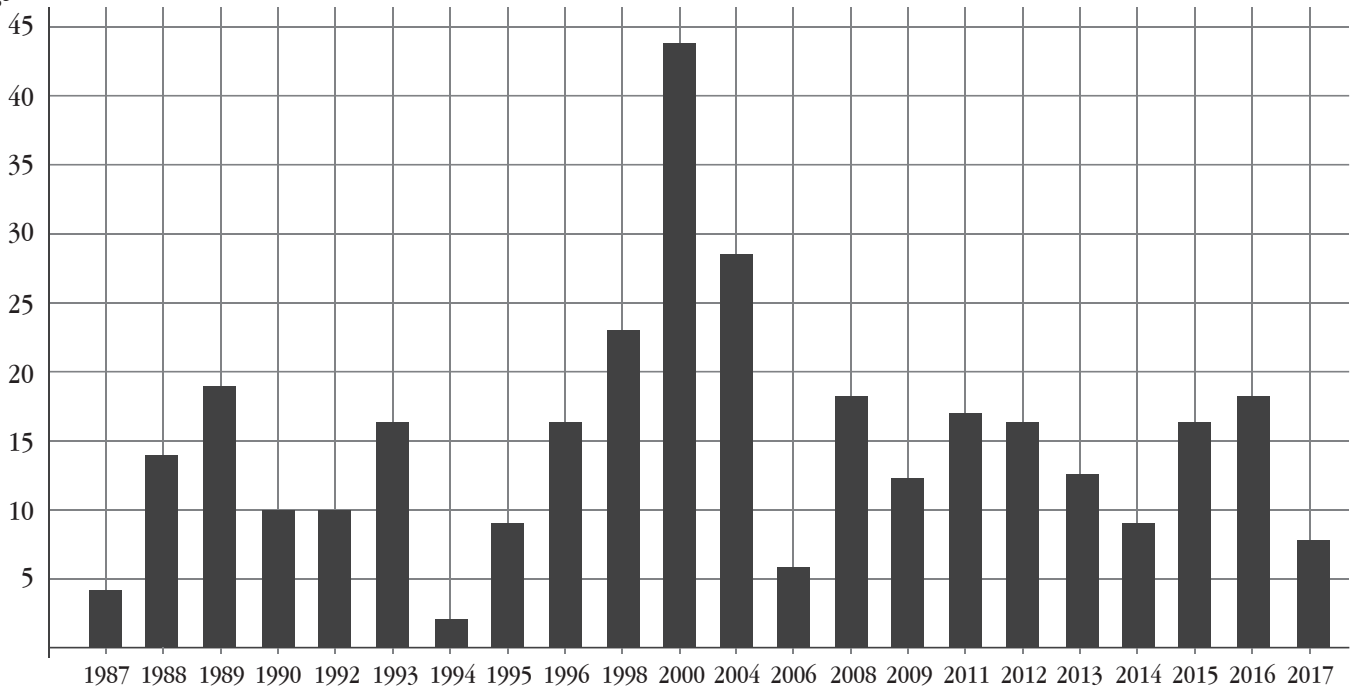
Winemakers & Co-owners

Ranking of the 5 preferred vintages:

First	Second	Third	Fourth	Fifth
2000	2004	1998	1989	2016 & 2008

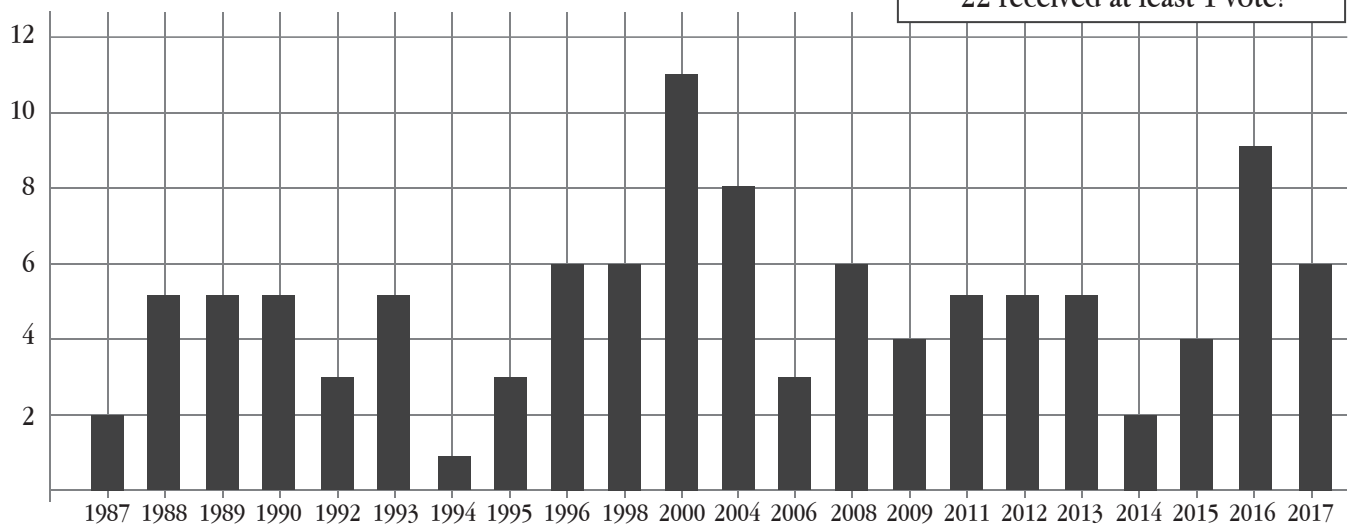
The best rated vintages by the 22 tasters:

Ratings



The most voted vintages by the 22 tasters:

Number of votes



Out of the 23 vintages tasted, 22 received at least 1 vote!

Tasting appraisal:

The first vertical tasting of the Mas de Daumas Gassac White, spanning 21 vintages, was organised in March 2007.

This event revealed the presence of a white Grand Vin in the Languedoc.

Just over 10 years later, in February 2018, the Guibert family has repeated the experience by organising a second retrospective looking at the 23 vintages of this white. This tasting showcased a “*Grand Vin for laying down with a changing personality and exceptional constancy*”. *

“*Original and unclassifiable, the Mas de Daumas Gassac white opens up a new avenue for fine white wines – an avenue that no one ever contemplated and that is showing itself to be incredibly fertile.*” *

* Bernard BURTSCHY's tasting comments

Observations of the 19 experts - tasters:



 **Bernard BURTSCHY**

Taster & columnist, permanent member of the Grand Jury Européen & Taste Spirit

"The first tasting 10 years ago brought things into focus. The tasting just held in February 2018 demonstrated that it is indeed a fine wine for laying down. With the magic of a unique location, an extraordinary man and a patchwork of varieties, this tasting has opened up a marvellous world in which wine has been transformed into a stroke of genius."



 **Andrew JEFFORD**

Autor & journalist at Decanter

Decanter

"This is wine with an unusual character; Which is normal really with these grape varieties. I don't find a southern style at all. The choice of varieties is important, but there's something else: the terroir. This is wine which can be proud of itself I think. For me, all good wines should have some energy. This energy comes from two viticultural regions if you like. The northern vineyards are represented by the Chenin and the semi-tropical ones by the Petit Manseng. Yet in my opinion, the most interesting thing is that one hardly discerns the Chardonnay and Viognier except in the very young wines. In my opinion they have a great future ahead of them."



 **Béatrice DELAMOTTE**

Assistant chief editor at RVF

**LA REVUE DU
vin
DE FRANCE**

"This tasting allowed me to discover the whites of Daumas Gassac, and I must admit that this journey through time has been fascinating."



 **Cathy SOUN**

Journalist at Midi Libre, vice president of the Club de la Presse Occitanie

Midi Libre

"I really like the Daumas Gassac white. I got a few surprises whilst tasting the 23 wines. Youth, white flower aromas, energy, vivacity and even liquorice. I was very impressed by the complexity."



 **Dominique HUTIN**

Journalist, columnist & cenologist

"These are wines which grab the drinker's attention which are typical of certain younger wines or wines which have a certain patina. When we get an opportunity to taste from 88 through to 2017, it is clear that it makes sense to hold on to these wines and wait for them to evolve."

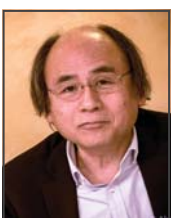


 **Sylvie TONNAIRE**

Chief editor at Terre de Vins Magazine

Terre de Vins

"I was here in 2007 and it's quite an emotional experience to re-taste some of these wines. The first three vintages that I tried are massively rich and unctuous, complex and seductive. These are wines that you can enjoy today. For me the real theme of these wines is generosity. I noted that there was some spice and that these are mouth-watering wines. Some of the finishes were a little salty for me, probably needing the right food to go with them. There are lots of sensations and it's always a pleasure to explore."



 **Matsuura TOSHIO**

Journalist at Wands Magazine

WANDS

"It was a quite exceptional experience. What is amazing is how "young" the wines were. Incredible. Very complex. The wines were light and elegant, with lots of nuances. All of the bottles were very pleasant. There wasn't one bad bottle. Everything was as it should be, clean and pure. It was incredible."





 **Frédéric DURAND-BAZIN**
Journalist & columnist at the Figaro Vin

LE FIGARO

“What really amazed me was the consistency running through these wines from start to finish, with a wonderful richness to the wines and a lot of aromatic intensity. All of this is carried along by an acidity which shows itself in varying degrees but which always lifts the wines. The wines are always very digestible and balanced whenever one tastes them.”



 **Julien REVESZ**
Member of Gault & Millau tasting panel **Gault&Millau**

“I put firstly the fruity wines from 2014-2017. Next were what I called “The Unclassifiables”, from 2008-2013. These were pleasantly different. As for my choice of wines, I put the 1989 at number one. It has an original, slightly oxidative style with candied notes, complexity and plenty of length. there was a hint of caramel which I liked.”



 **Mark O'NEILL**
Importater in Spain & El Mundo journalist **EL MUNDO**

“For me it was fascinating. I appreciated the complexity, balance and winemaking. And for someone who is not generally a lover of white wines with a “medium dry” side, I really liked these wines. And above all, it was a unique experience that I really enjoyed.”



 **Hervé LALAU**
In Vino Veritas journalist & Les 5 du vin website co-founder

Les 5 du Vin



“You could see that things changed in 2009 and there was a before and after. I personally had no preconceived ideas I didn't know whether I was going to really enjoy the older vintages but that was what happened. So if the aim of the tasting was to prove that there is an ageing potential in the wines, then it succeeded. It was a wonderful event.”



 **Franco ZILIANI**
Journalist and blogger



“A truly exciting and fascinating tasting which just confirmed the incredible ageing potential of the domain's wines. In every vintage you can find everything that we look for in a great white wine: a sense of terroir; the aromatic complexity; freshness; a minerality which I loved. In the older vintages there is a lot of body, smoothness and roundness. One cannot just taste the older wines, you just want to drink them! These are really extraordinary wines.”



 **Eric RIEWER**
Journalist, expert wine consultant at FICOFI

“A big thank you to all the family for this tasting which has just confirmed its uniqueness and its unusualness. There was a real connection between the vintages between the sugar and the acidity. Lovely clean flavours. The wines are superb.”



 **Richard NEVILLE**
Jancis Robinson 
JancisRobinson.com

“I find your wine unique. I don't think I have tasted any Languedoc wines like it, and I don't know whether any exist. I have to congratulate you for having created a wine that has the capacity to please everyone, all tastes. In summary, I find the wines to be rich and complex, especially after several years in the bottle. They have good balance, and an interesting acidity and sweetness. The tasting is just one part of it. For me, your passion for the wine is impressive. You also have an important respect for nature. The soil is alive, and in the vines, you let nature do its job. I congratulate you for your approach, and also the fact that you have maintained your father's policy. If I had to describe your wines in one word, it would be “spirit”.”



 **Rupert MILLAR**
Journalist at The Drinks Business

the
drinks
business

"This is the first time that I've been here for a vertical tasting at Daumas Gassac. I think that there really is a Gassac style, even if the methods and varieties have changed over the years. These are proper South of France wines. Fat, rich, but still with plenty of freshness and lots of complexity. They are certainly gastronomic wines. You need to eat with this sort of wine."



 **Philippe NUSSWITZ**
Best sommelier of France 1986

"I didn't expect to find so many wines that will age well, so many vintages. I thought that I would find a lot more tired wines. I found one that didn't have much left in it but all of the others had something to offer. I thought that they all had their own characters. They were very definitely Mediterranean, southern and they didn't try to be anything else.

But at the same time, I think that the magic of the varietal blends, which is perhaps what gives the southern wines their panache means that we can still find lots of originality and individuality in these wines."



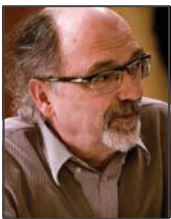
 **Daniel ROCHE**
Sommelier-conseil & president of the Club l'Épicuvain **L'Epicuvain**

"I find that the whites of Daumas Gassac have a real "Daumas" style which can be summed up by the words «Freshness" and "body", and above all a real energy, and a kind of "medium dry" quality in the older vintages. This rich, almost hedonistic quality, is something I really enjoy. This is the second vertical white tasting that I've done, as I took part in the one that took place ten years ago. I have to admit that I get quite emotional and I'm amazed every time. It's always a great pleasure."



 **Yaïr TABOR**
Member of the writing team at Le Rouge et le Blanc **LeRouge&leBlanc**

"The main grape varieties are in balance with each other and the dominant varieties blur over time, allowing the terroir to "speak". These white wines do not renounce their southern origin: they are built on smoothness with non-negligible, often appropriate residual sugars, and variable acidity depending on the vintage."



 **André DOMINÉ**
Journalist, writer & wine expert at Weinwischer Magazine **WEINWISSER**

"On the one hand we have young vintages, which are generously aromatic with fruity flavours which are so pleasant to drink. But I am really fascinated by the way the wine has evolved and the way the sugar has become a more integral part, and how the structure of the wine becomes more apparent.

We are clearly in the presence of gastronomic wines and wines with a surprising potential."



The Mas de Daumas Gassac White:

A subtle wine born on the Lutetian chalk that surrounds the hills of ochre-red glacial deposits bordering the Gassac river. The first vintage was produced in 1986.

Four noble varieties dominate: Viognier from Rhône, Petit Manseng from the Pyrenees, Chenin from the Loire and Chardonnay from Burgundy. The cold micro-climate of the valley makes it possible to maintain a lovely natural acidity that protects the aromatic palette.



Our cellaring advice:

The vintages we recommend drinking:



1986, 1987, 1988,
1990, 1991, 1992, 1994, 1995, 1997, 1999,
2001, 2002, 2003, 2005, 2006, 2007, 2009

Vintages that are delicious to drink but may also be cellared:



1989,
1993, 1996, 1998
2000, 2004, 2008, 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017

Tasting advice - Suggestions:

This vertical tasting confirmed the ageing potential of the Mas de Daumas Gassac Whites, which have been qualified as “*fine wines for laying down*” and “*gastronomic wines*”.



For these vintages, we recommend serving them at between 10°C and 12°C. Ensure they are not served too cold, as this would risk blocking the aromas. Open an hour in advance and place the cork back in the bottle. Decant the wine at the time of service – this always helps to express the complexities!





Link to the video: <https://youtu.be/hT1TIVIScBY>

Link to the technical data sheets for download: http://www.daumas-gassac.com/sites/default/files/ressources/technical_information_white_1986-2017.pdf

Link to the website: www.daumas-gassac.com

