

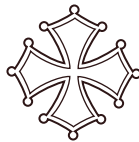


MAS
DE
DAUMAS GASSAC

VERTICAL TASTING
MAS DE DAUMAS GASSAC RED

thursday june, 20th 2024





Every ten years, we orchestrate a vertical tasting of all the Grand Wines from Mas de Daumas Gassac. This tasting aims to **observe the evolution of our vintages over time** in order to better understand them and recommend them more judiciously to enthusiasts worldwide. The tasters' analyses reveal a wide range of impressions—a **unique moment** combining pleasure, learning, discovery, and exchanges.

The **wines tasted have never left the underground cellars of the estate** and retain their original cork closure.

This is the fourth vertical tasting of Mas de Daumas Gassac Red.

THURSDAY MAY, 23TH

VINTAGE SELECTION

In preparation for this major event, a preliminary tasting is organized one month in advance. **Behind closed doors**, the Guibert family, accompanied by some of the Mas de Daumas Gassac team, sets about selecting twenty-seven vintages from the forty-five available. The goal of this selection is to present, during the upcoming vertical tasting, a palette of wines that is as representative as possible of our production over time.

We also take into consideration the **rarity of bottles** still in stock in the wine cellar. For this "test" tasting, two bottles of each vintage are removed from the Gassac's cellar, and three hundred and forty-five glasses are set up for the fifteen tasters.



THUESDAY JUNE, 18TH

GETTING READY

The cellar master, Mr. Philippe MICHEL, **ventures into the estate's underground cellars to retrieve four bottles of each of the twenty-seven vintages selected** during the "pre-tasting."

We delicately arrange them in a vertical position **in a wine cellar maintained at 16°C**, awaiting their uncorking the following day. The ambient temperature of the room is also set at 19°C, allowing the tasters to enjoy the red wines at the ideal temperature.

The five hundred and forty glasses, twenty-seven per taster, are carefully washed to be set up the next day in the tasting room.



WEDNESDAY JUNE, 19TH

THE DAY BEFORE

- **9.00 to 10.00 AM** - Arrangement of the five hundred and sixty-seven glasses in the tasting room.
- **4.00 to 4.45 PM** - Rehearsal of the wine service in the tasting room.
- **5.00 PM - Opening and inspection** of the eighty-one bottles of Mas de Daumas Gassac Rouge, which equates to three bottles per vintage.



THURSDAY JUNE 20TH

THE DAY

- **8:00 to 9:00 AM** - Wine service. Wines are served starting with the most recent vintages and finishing with the oldest. **A glass cover is placed on each glass to prevent oxidation** and protect the wine from dust particles.
- **9:00 to 11:00 AM** - Welcome and seating of the twenty tasters, followed by the start of the vertical tasting.
- **11:15 AM to 1:00 PM** - Each guest shares their comments, impressions, and tasting notes.



GUEST COMMENTS AND OBSERVATIONS

During the vertical tasting, each taster had the opportunity to **share their first impressions** and feelings in a few words. Here's an overview of the different observations and emotions expressed by the guests:



M. ALLEN David (AU) 



Director of WineSearcher & Master of Wine

"A **sublime line-up** of ethereally beautiful wines. The wines have an **exceptional volume**. The Mas de Daumas Gassac red is an aromatic, **full-bodied wine** made from around 70 to 80 percent Cabernet Sauvignon with a mix of 17 other indigenous and international varieties. It can be laid down for several decades, but is also **approachable when young**."



M. ANDREW Mark (GB) 



Founder of Noble Rot magazine & Master of Wine

"My favorite vintages of Daumas Gassac seem to speak Bordelais in a thick Southern accent. There is a **lovely leafy character** that marries savoury cedar and leather notes with a **chewy depth of fruit**. A wine that can make you think, but has the generosity to make you want to drink."



M. AUDOUZE François (FR) 

Wine expert, vintage & rare wine collector

"Characterful wines, robust, very straight, **wines for gastronomy**. Overall, I found that **the maturation effect of wine aging plays a minimal role**. The wine quickly establishes its structure and maintains it over the years."



M. BOMPAS Olivier (FR) 



Journalist for Le Point and former sommelier & instructor at the University of Suze la Rousse

"These wines have in common, beyond the effect of the vintage, a **great precision in the tannins**, as well as a **remarkable freshness** and **aromatic finesse**. The terroir's mark is a real bias in terms of ageing."



M. BOULARD Julien (CN) 



Director and owner of Zhulian Wines Consulting & Master of Wine

"Three things stood out to me during this unique vertical tasting: the style of the wine, the capacity of the wines to **express vintage variation**, and their aging potential. The Daumas Gassac wines are **stylistically unique** and very different from their peers. They possess the body of Bordeaux, the voice of Languedoc, and the finesse of Burgundy."



M. BURTSCHY Bernard (FR) 



Taster, wine and spirits editor, French and foreign press & member of the European Grand Jury

"From 1997 onwards, the style changed, with wines that were more elegant, less monumental, more accessible, fresher too. As always, this is a **fascinating vertical**, sometimes showing the influence of Syrah or Cabernet Franc. But **it is an ode to Cabernet Sauvignon**, which stands out in majesty."



M. CUKIERMAN Jérémy (FR)  



Director of Kedge Wine School, journalist for Revue du Vin de France & Master of Wine

"Dense, expressive, dark, structured, minty and classic. Made to keep."



M. DUGARDIN Éric (FR)  



Best Young Sommelier and Vice Best Sommelier of France & Instagram account "Le Secret des bouteilles"

*"Time has no say; only **the wine can bear witness to its own progression** over the years. Nothing is set in stone at Daumas, except the fact that we can take a "picture" of it through the words of the wine alone, and bear witness to it!*

The 2022 already bears witness to its density and promising length."



Ms EARL Natalie (GB) 

Decanter French regional editor for Decanter magazine

*"We live in a time where consumer tastes are changing globally. The perception of flavour is changing, among the young generations. What I think: **these wines offer a bridge** between them. The profiles here have more attraction to "the new drinkness palate" (even the older vintages because they hold on to their fruit) and they have a wildness that the "new drinker" isn't afraid of. **They're are also very accessible in their youth.**"*



M. JEFFORD Andrew (GB) 

Decanter Author & journalist for Decanter magazine

*"Light to mid-weight. **Wines of altitude and freshness.** Wines with a great ageing potential. A fine rich complexity and drinkability. A Languedoc reference."*



M. GAGNEZ Jérôme (FR)  



Owner of Vers le Vin and columnist for France Inter

*"The wines are **all remarkably dense and sappy.** I note **an evolution in style**, towards more textural friendliness at the beginning of the 2010s."*

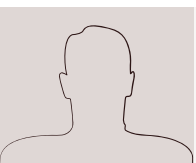


M. GERBELLE Antoine (FR)  



Editor-in-chief of Tellementsoif.tv & commentator at France Inter

*"**Beautiful evolution** of the wood, which coats without smothering the textures. Little or no bell pepper in the aromatics, which lean more towards **incense, cocoa** and its fine bitterness. A great sailboat with high, solid rigging and sails more or less inflated by the richness of the vintage."*



M. GRENAICHER Nicolas (US) 



Journalist for Vinous.com

*"Elegant, flavorful, classic and **complex.**"*



Ms de VAZELLES - BURTSCHY Alexandra (FR) 

Editor-in-chief of Burstchy.com and former wine producer

"A very fine vertical of a wine with **a unique identity** that is immediately recognizable on the nose. **Daumas Gassac paved the way for great wines in the region**, and many winemakers have tried to establish themselves on the outskirts of Daumas Gassac without ever matching them."



M. VILA PALLEJA Pierre (FR) 

 Sommelier columnist for RVE, finalist in the Best Sommelier of France competition & owner of the gastronomic restaurant "Le petit sommelier"

"The most beautiful interpretations are those where **delicacy and austerity are favored**. Daumas is at his best, with power at around 13-13,5°, and measured ageing. Richness and power don't suit him."



M. SAUTTER Ulrich (DE) 

 Editor-in-chief of Falstaff magazine

"Southern Cabernet without "heat" and **definitely influenced by terroir.**"



Ms WALKER Fongyee (CN) 

 Co-founder of Dragon Phoenix Wine consulting & Master of Wine

"What strikes me about these wines is how well they express a sense of place - which for me is so much more evident than varietal identity. The acid and tannin profile doesn't seem to derive from Cabernet Sauvignon but rather from **the influence of the Valley and hills**. Tasting the reds through the years give **a lovely overview** of how the vineyards have grown into their natural surroundings."



COMMENTS FROM THE GUIBERT FAMILY



► **SAMUEL GUIBERT:** “*Mas de Daumas Gassac is one of those rare estates capable of presenting a selection of equally elegant and surprisingly youthful wines* spanning almost half a century. The Guibert family meets regularly with sommeliers, journalists and other international critics to judge the evolution and quality of each of the vintages born in the Gassac valley since 1978. **Finesse, power, elegance, astonishing youth** - especially for the 40-year-old vintages - are the qualifiers that immediately stand out. This unique tasting brings out all the magic of the Gassac Valley terroir, the notes of the surrounding garrigue and the winemaker's philosophy. A rare experience!”

► **ROMAN GUIBERT :** “*This vertical tasting once again demonstrated the immense ageing potential of Gassac Valley wines.* All still alive, with 45-year-old wines full of youth. These are wines of incredible freshness and finesse, with notes of garrigue blending with menthol and pepper. Over the last decade, **the wines are extremely drinkable today.** A great moment!”

► **BASILE GUIBERT :** “*Mas de Daumas Gassac is one of the rare estates in the world to be able to carry out such a tasting; you need a great terroir that allows the wine to stand the test of time, you need to have known how to respect this terroir... you need to have kept the bottles for these decades... In 50 years, we have successfully carried out our 4th vertical tasting; the wines are great, very great!*

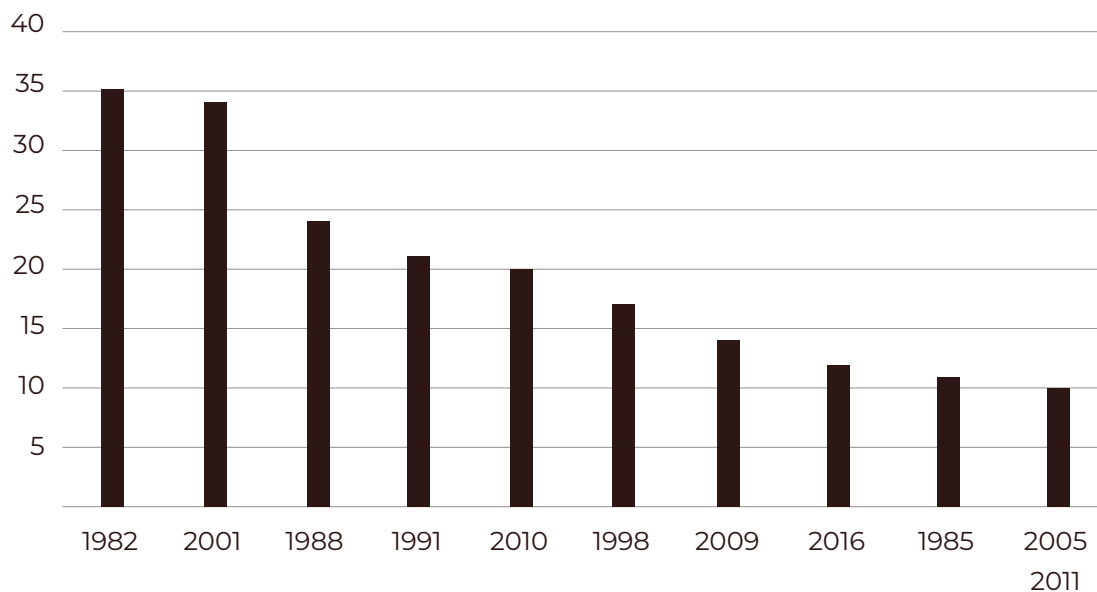
In 1972, our parents, Véronique and Aimé Guibert, the founders of the estate, discovered a cold microclimate in the wild Gassac valley, and above all a pocket of a few hectares of glacial sandstone soil, an immense soil, a geological anomaly. Today, with my brothers, we are merely the guardians of a temple whose terroir is exceptional... but we have a duty to share, as our wines offer unprecedented pleasure!”



Following this tasting, we held a round-table discussion where each taster was invited to share his or her ranking and analysis of the top five wines. Here are the results:

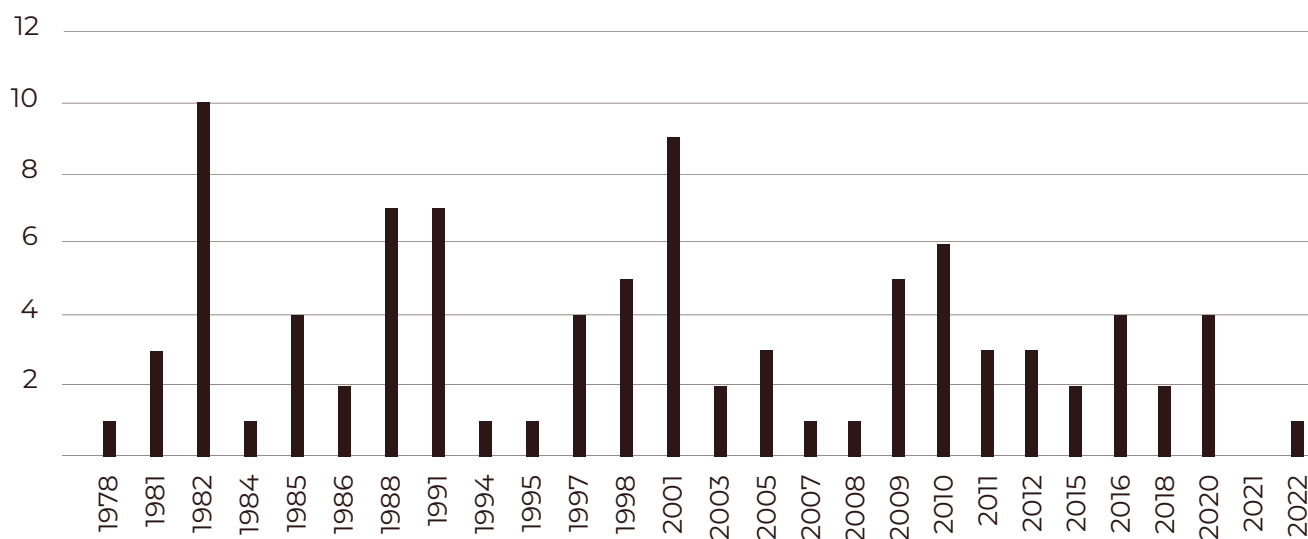
BEST RATED VINTAGES

Here are the ten best-rated vintages (by number of points):



CLASSIFICATION OF TWENTY-SEVEN VINTAGES

Each taster carefully took the time to evaluate the wines and vote for his or her five favorite vintages. Here's the breakdown of votes by vintage:



CONCLUSION

Almost every vintage has been mentioned at least once! This testifies to the remarkable consistency of the domaine's wines since its creation.



Following this tasting, our tasters unanimously noted that **every decade illustrating the revival of Languedoc vineyards is represented**, the domaine being one of the pioneers. They also noted **an evolution of style towards a greater friendliness in the texture of the wines after 2010**. The register is therefore more modern, but **remains very accessible while retaining excellent ageing potential**.

THE FIVE LIVES OF MAS DE DAUMAS GASSAC ROUGE

Mas de Daumas Gassac Rouge is a great red wine born of glacial dust. The vineyard is essentially planted with the uncloned King Cabernet Sauvignon, as it reigned in the Médoc before 1914. If kept in a cool cellar, it will produce fine aromas for many, many years.

1. FRUITING PERIOD

To be tasted from the first autumn after bottling. First glimpse of new wine, still in the making. A real fruit explosion for the first few years.

2. YOUTHFUL PERIOD

Fruits and crisp tannins take center stage. Lasts three to seven years. Delicious and energizing to drink. Taste when young.

3. PERIOD OF MATURITY

The fruit fades and the velvety tannins appear. This lasts from seven to fourteen years. This is a moment of great complexity.

4. PERIOD OF PLENITUDE

Between fourteen and twenty-one years. The fruity flavors fade, giving way to "tertiary" aromas, which can reveal hints of dried rose, undergrowth moss, truffle and venison!

5. DREAM PERIOD

After twenty-one years, most Mas de Daumas Gassac vintages, kept in a cool cellar with good hygrometry, continue to evolve towards dreamy, magical flavors.

It's up to the grandchildren to discover them in their grandparents' cellars!



TASTING ADVICE

Produced from **ancient 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.

DRINK



- 1979
- 1980, 1981, 1983, 1984, 1987
- 1991, 1993, 1994, 1996

DRINK OR LAY DOWN



- 1978
- 1982, 1985, 1986, 1988, 1989
- 1990, 1992, 1995, 1997, 1998, 1999
- 2000, 2001, 2002, 2003, 2004, 2005, 2006, 2007, 2008, 2009
- 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017,
- 2021, 2022

WAIT



- 2018, 2019,
- 2020

OUR OPENING ADVICE

- Serve between 18° and 19°C.
- Uncork and shoulder in the morning for the evening, and put the cork back on the bottle.
- At serving time, if you feel the need, decant gently to release even more complex aromas.

For ancient vintages, we recommend decanting into a horizontal decanter or one with little contact with the air, taking care to avoid sediment.

[Link to video](#)

[Link technical sheets](#)

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