

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.

- C **DRINK**: This vintage is ready to drink.
- C DRINK OR LAY DOWN: Drinks well today but will age well for another 5 10 years in a good cellar.
- C **WAIT**: Wine currently closed so needs a bit of patience; can be drunk but should be decanted several hours in advance.

Mas de Daumas Gassac Red drink drink Vintages since 1978 1978 1979 drink or lay down drink or lay down drink or drink drink drink drink drink drink lay down lav down 1980 1989 1981 1982 1983 1984 1985 1986 1987 1988 drink or drink or drink or drink or drink drink drink drink drink lav down lav down lav down lav down lay down 1994 1996 1990 1991 1992 1993 1995 1997 1998 1999 drink or lay down 2000 2003 2004 2005 2006 2007 2008 2001 2002 2009 drink or lay down drink or drink or lay down lay down lay down lav down 2013 2014 2019 2010 2011 2012 2015 2016 2017 2018 drink or lay down drink or lay down lay down lay down 2020 2021 2022 2023 Mas de Daumas Gassac White drink drink drink drink Vintages since 1986 1986 1987 1988 1989 drink or lay down drink or lay down drink or lay down drink or lay down drink or drink drink drink drink drink lav down 1990 1991 1992 1993 1994 1997 1999 drink or drink or drink or drink or drink or drink or drink drink drink drink lay down lay down lay down lay down lay down lay down 2000 2002 2003 2004 2005 2007 2008 2009 drink or lay down drink drink 2012 2015 2019 2010 2011

drink

2020

drink

2021

drink or

lay down

drink or lay down drink or

lay down

2024