



MAS DE GOURGONNIER

Les Baux de Provence Rosé

When people talk seriously about “natural” wines, Mas de Gourgonnier’s organic wines are at the top of the list. Since the eighteenth century, the Cartier family has worked the land in Provence, providing the local abbey with freshly grown fruits, vegetables and grain. They also were one of the first certified organic estates in Provence in the early 1970s. Here you’ll find a direct, unadulterated connection between the land and each bottle—flowering rosemary, wild sage and juniper plus the mountain freshness of regional “mistral” are all echoed in the estate’s wines. This is a vine-growing family that doesn’t have to “sell” a natural philosophy, however; it’s simply who they are, and who they’ve always been.



WINERY: Mas de Gourgonnier

WINEMAKERS: Luc Cartier and his daughter, Eve Cartier

ESTABLISHED: 1950

REGION: FRANCE • Provence • Mouriès

APPELLATION: Les Baux de Provence AOC

BLEND: Grenache, Syrah, Cinsault, Carignan, Mourvèdre and Cabernet Sauvignon

VINEYARDS: Vineyards are surrounded by pine trees and the natural scrub (garrigue) of the south. Soils are a mix of decomposed granite and limestone, very rocky and dry. The estate makes its own compost (from cow/sheep manure) and plows between vineyard rows; beneficial herbs are planted to control pests and moderate vine growth.

AGE OF VINES: 20 to 30 years

WINEMAKING: Hand-harvested. Grapes are destemmed and lightly crushed, then macerated for eight to 12 hours. Juice is removed from the must (rosé de saignée) and fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in tank. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of wildflowers, orange peel, light spice. Flavors of pomegranate and cherry jam. Silky, medium-bodied.

PAIRING SUGGESTIONS: Tapanade; grilled white fish; appetizers

