

MAS DE GOURGONNIER

Huile d'Olive Extra Vierge, pas filtré

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

WINEMAKER: Luc Cartier and his daughter, Eve Cartier

ESTABLISHED: 1950

REGION: FRANCE • Provence • Mouriès

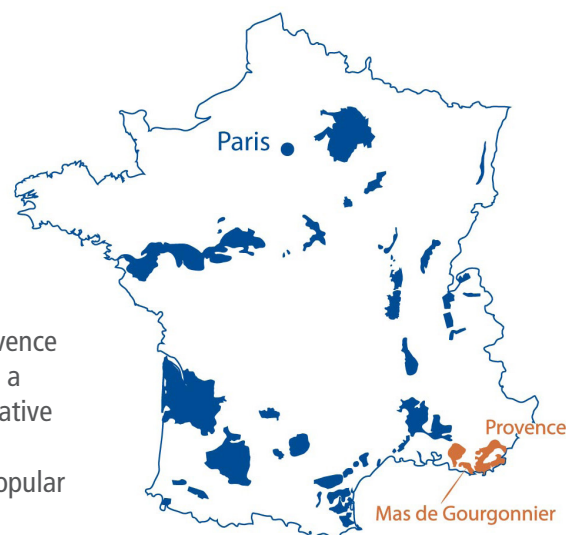
BLEND: A field blend of Grossane, Verdale, Salonenque and Bérugette

LOCATION: Estate olive trees are found all across this 111-acre farm in the foothills of the Alpilles mountains, interspersed with pine trees and the natural, aromatic scrub (garrigue) of the south. Soils are a mix of decomposed granite and limestone, very rocky and dry.

CULTIVAR CHARACTERISTICS: **Grossane** is native to Les Baux de Provence and is a hardy variety; it contributes citrus and herbal notes. **Verdale** is a common French olive variety, fruity and slightly nutty. **Salonenque** is native to the village of Salon-de-Provence and is often used as a table olive; it contributes notes of fennel. **Bérugette** (also called Anglandau) is a popular variety in the south of France, and contributes fruity, refined aromas.

PRODUCTION: Hand-harvested in November. Pressed within 24 hours after harvest. Crushed by an ancient grinding stone at a traditional “moulin,” and pressed in an upright, manual press in natural-fiber bags (called “scourtins”), which hold olives as they’re stacked; the bags also work as a rough-particle filter during pressing. No further filtration; the oil is naturally cloudy.

ACIDITY: Less than 0.5%



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