



MAS DE GOURGONNIER

Les Baux de Provence Rouge

Réserve du Mas

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: Cabernet Sauvignon, Grenache, Syrah

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 partially destemmed and lightly crushed, and fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in older foudre (50HL) for one year, with an additional year in bottle. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of cinnamon, garrigue, cherry liqueur. Flavors of black plums, cassis, dark chocolate. Refined tannins.

PAIRING SUGGESTIONS: Grilled steak or lamb; rustic mushroom dishes

