



MAS DE LA DAME

LES BAUX DE PROVENCE
LA GOURMANDE 2015

BACKGROUND

Mas de la Dame, or "farm of the lady" is owned by Anne Poniatowski and Caroline Missoffe who, together with consultant Jean-Luc Colombo, the most influential winemaker in the Rhone Valley, have redefined the potential of this ancient terroir. For over 30 years, grapes for Mas de la Dame wines have been grown and vinified using only sustainable processes. In France, Mas de la Dame is certified organic by ECOCERT.

The breathtaking 16th-century wine estate of Mas de la Dame is situated in Les Baux de Provence, a charming medieval village perched atop a rocky outcrop in southern France's Apilles Mountains. The essence of this rugged area's haunting, windswept beauty is captured most evocatively in the celebrated paintings of Van Gogh.

APPELLATION

Les Baux de Provence, France

VARIETAL COMPOSITION

50% Grenache, 50% Syrah

WINEMAKING & VINTAGE NOTES

100% of the grapes are hand-harvested, and destemmed. The must is vinified for 15 days at 78°F with daily pump-overs.

AGEING

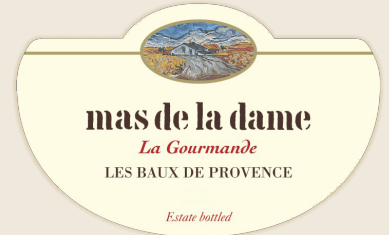
The wine is aged 15 months in stainless steel vats and concrete tanks. (Note: There is no wood ageing). Bottling takes place in January.

TASTING NOTES

Ruby purple color. Aromas of ripe red fruits and soft spices. Rich, full, and round with ripe red fruit flavors accented by soft nuances of spice.

It is a pleasant wine with meat and poultry, as well as fish like tuna or salmon. A fine complement to ripe cheeses as well.

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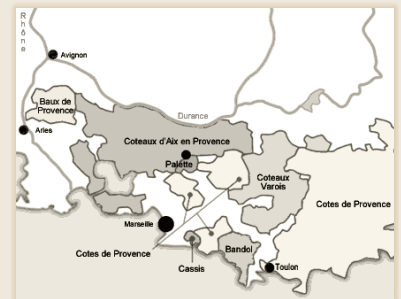
AOP LES BAUX DE PROVENCE
SINCE 1995

WINEMAKER

Caroline Missoffe

TECHNICAL DATA

Alcohol
14%



EDV

ESPRIT DU VIN
A TAUB FAMILY COMPANY