

MAS DE LA DAME

LES BAUX DE PROVENCE

ROSÉ DU MAS 2016

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 Rhône 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

60% Grenache, 20% Cabernet Sauvignon, 10% Syrah, 10% Mourvèdre

WINEMAKING & VINTAGE NOTES

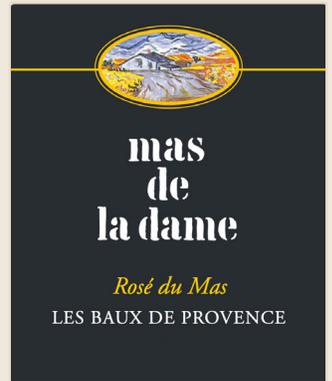
Grapes from selected vineyards in Les Baux de Provence grown in a mix of clay and chalk soil. Harvested by hand during the last two weeks of September. Skin contact for four to eight hours before the juice is bled out of the tank into the fermentation tanks. Vinification is done at low temperatures (15/16°C) in stainless steel tanks and lasts for 18 days. No malolactic fermentation. This elegant Rosé matures on its lees with each varietal kept separate. Blending then takes place followed by a gentle fining with egg whites. To ensure freshness, bottling takes place in January.

TASTING NOTES

Tender pink color. Fresh strawberries, peaches, and roses with light exotic notes. Subtle flavors of fresh berries and fennel with a flowery finish.

Can be enjoyed as an aperitif, outdoors under your gazebo or by the pool, but also to accommodate a summer lunch or Oriental food.

mas de la dame



AOP LES BAUX DE PROVENCE
SINCE 1995



EDV

ESPRIT DU VIN
A TAUB FAMILY COMPANY

WINEMAKER

Caroline Missoffe

TECHNICAL DATA

Alcohol
13.5%