



# MAS DE LA DAME

LA GOURMANDE ROSÉ 2018  
LES BAUX DE PROVENCE AOP

## 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.

## APELLATION

Les Baux de Provence, France

## VARIETAL COMPOSITION

60% Grenache, 20% Syrah, 10% Mourvedre, 10% Cinsault

## WINEMAKING & VINTAGE NOTES

Entirely hand-harvested in late August early in the morning under cool temperatures. Elaborated partly by bleeding at low temperature, and by direct press. Vinification in stainless steel at low temperatures. Each variety is vinified separately then blended. The wine was filtered and bottled late December.

## TASTING NOTES

Tender pink color. On the nose, ripe red fresh berry, blood orange, peaches and rose. On the palate, crisp on the attack, subtle, aromatic. Round and perfumed on the finish. This wine is best served chilled with any kind of relaxed meal like barbeque, salads, and pesto pasta, or fish and grilled meat. Also as an aperitif with olives and tapenade.

## WINEMAKER

Caroline Missoffe

## TECHNICAL DATA

Alcohol  
14%

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AOP LES BAUX DE PROVENCE  
SINCE 1995

