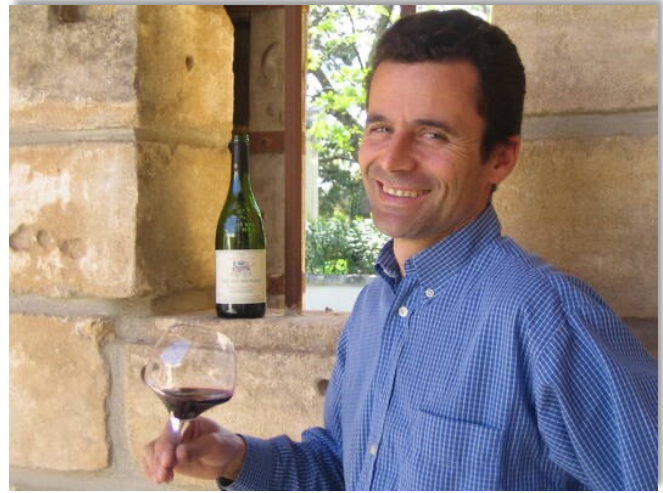


featured flight of the month

mas carlot, southern rhône, france
\$26 per flight + \$20 per cheese pairing



Cyril Marès has always lived between the vines and orchards of his father Roger Marès. After studying agronomy and viticulture and oenology in Montpellier, he went to make wine on other continents before taking over the estate. First in the USA at Chalone Vineyard in 1994, then in Chile with Bruno Prats, owner of Château Cos d'Estournelle and with Paul Pontallier, manager of Château Margaux. These two harvests were the occasion for a trip around the world rich in adventures, encounters and discoveries. Cyril returned to the Costières de Nîmes at the Mas des Bressades in 1996. Returning with a passion for wine and for the terroir of the Mas des Bressades, his objective is to preserve as much as possible the qualitative potential of the terroir with the greatest respect for the vines and the soils. *'I seek in each wine the harmony between the different origins and components of the wine so that everyone feels when drinking it the pleasure I had in making it.'*

Mas Carlot is a beautiful 17th century Provençal farmhouse located in the Costières de Nîmes, south of the Rhône Valley. It stretches across 65 hectares in the north of the Camargue, where the vines are planted at an altitude of 70 metres, on pebbles rolled by the Rhône.

costieres de nimes, southern rhone

Costières de Nîmes is the most southerly appellation of the Rhône wine region in southeastern France. The wines of the area are reputed to have been consumed by the Ancient Greeks and thus figure among the oldest known wines in the world. This is in the western part of what is known as the Rhône Delta - the meeting point of the Rhône, Gard and Durance rivers before they head towards their final destination: the Mediterranean Sea.

While the terroirs of most Rhône wine appellations are characterized by outcrops of granite [Hermitage] or limestone [Beaumes-de-Venise] and variations in altitude, the landscapes between Nîmes and the Mediterranean Sea are relatively flat and low lying. The soils themselves were formed by successive prehistoric river washes and are generally composed of patches of large rocks and pebbles interspersed with red, sandy clays. Thus, while displaying different degrees of clay and stone in certain areas, the soils of Costières de Nîmes do not vary as much as those in other Rhône appellations.

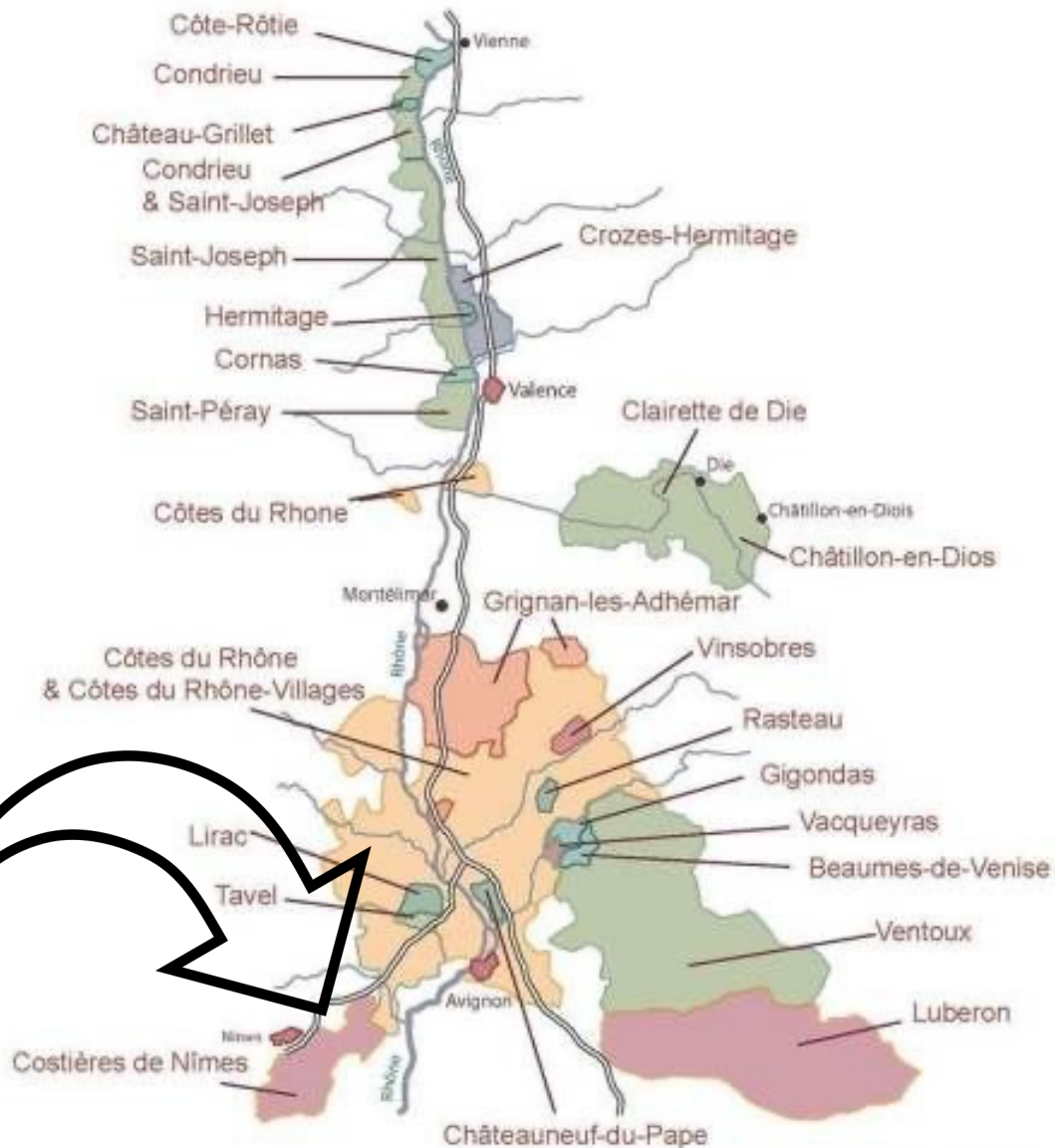
The geology of the costières is further supplemented by the climate. Although very sunny [2,700 hours of sun annually] and dry, especially in summer when drought conditions are common, the famous, cool, northern 'Mistral' wind from the upper Rhône valley is felt here too and exerts a major influence on the climate. The Mistral's disease-mitigating effects in the vineyard are further supplemented by coastal winds blowing from the sea, across the Camargue scrubland, and brought inland by convection [the rising hot air from the costières' stony soil effectively creating its own air currents].

Costières de Nîmes wines require Grenache, Syrah and Mourvedre to make up at least 60 percent of the finished red and rosé wines with Grenache and Syrah required to make up at least 20 percent of any vineyard. The appellation allows Cinsaut, Carignan and Marselan as supplementary varieties [the latter no more than 10 percent, however].

For white wines, Grenache Blanc, Marsanne and Roussanne form the principal triumvirate [although white wines make up only a small proportion of the region's output] and must form at least half of any white blend. These can be supplemented with Bourboulenc, Clairette, Macabeo [Viura], Vermentino [Rolle] or Viognier [the latter no more than 20 percent of any white Costières de Nîmes].

The AOC Costières de Nîmes title was granted in 1989; prior to that, the wines were produced at the VDQS level under the Costières du Gard title. Until 2004, the appellation was officially part of the Languedoc wine region but is now administered by the Rhône regional wine board in Avignon.

Wine Regions of the Rhône Valley



featured flight of the month

2022 white blend 'aureus'

\$21|\$76



50% Marsanne/50% Roussanne

Mas Carlot, located in the Costières de Nimes within the Southern Rhône Valley, is managed by Cyril Marès, a seventh-generation winemaker. The estate's 60 hectares feature hillside vineyards characterized by the distinctive rolled pebble soil, a legacy of the ancient Rhône River valley, conducive to organic viticulture.

The 2021 Aureus [*Latin for 'golden'*] cuvée is an intriguing wine made from an equal blend of Roussanne and Marsanne grapes. It is orange with golden hues; crisp with minerality and freshness and zesty aromas of orange peel and toasted almonds.

The wine undergoes a 10-day maceration with whole berries, followed by a six-month lees aging in amphoras, a method inspired by the discovery of 4th-century amphoras on the estate. This process, eschewing added sulfites, results in a wine with a unique orange hue, crisp minerality, and fresh zesty aromas, complemented by notes of toasted almonds.

featured flight of the month

2022 white blend '*générations*'

\$13|\$48



50% Roussanne/40% Marsanne/10% Viognier

Costières de Nîmes, in the lovely country around Nîmes and Arles in the Southern Rhône, make some of the very best value wines in the whole of France.

'Générations' is an elegant white, grown on nearly 50-year-old vines, that offers up notes of peach marmalade, apricots, honeyed pears, candle wax and a touch of buttered brioche, with a good fresh acidity as well as abundant fruit and flavor.

featured flight of the month

2021 red blend '*les enfants terribles*'

\$14|\$50



60% Mourvèdre and 40% Syrah

This special cuvée was inspired by the spirit of the winemaker's children, Blanche, Eugène, Olympe and Achille.

This blend of old vines, 60% Mourvèdre and 40% Syrah, was aged for nine months both in tank and in oak barrels. Like the children, the charm of this wine is found in its complexity.

The nose displays aromas of truffle, tobacco leaves, blackberry and blueberry with a touch of cherry on the palate. The mouth reveals aromas of forest fruits with a touch of chocolate cherry on the finish.

featured flight of the month

2021 *'hommage à paul blanc'*

\$17|~~\$61~~



95% Syrah/5% Mourvèdre

By this cuvée, Paul Blanc wanted to bottle the best terroirs and best varieties of the estate: Syrah, for its density, and Mourvèdre for its structure. This wine is vinified and aged in barrels for 12 months for a better integration.

Its powerful aromas of ripe fruit, especially black currant, delicately accompany the toasting aromas. Smooth on the palate, while the tannins stand out elegantly. A wine of extreme indulgence that can be enjoyed now and will improve over time.