



Maz Caz Rouge, Costières de Nîmes 2017



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| REGION | Costières de Nîmes AOC |
| GRAPES | 70% Grenache, 15% Mourvedre, 10% Syrah |
| VITICULTURE | Organically farmed, hand-picked fruit. |
| VINICULTURE | Fermentation in 100% stainless steel tanks with natural yeast. |
| SOIL | “Galets” (round pebbles), sandy alluvial deposits and red shale. |
| ALCOHOL | 14% |
| PRODUCTION | 500 cases |

Caz translates to “crazy in a good way,” a sentiment I have come to embrace as I branch out from Bordeaux, bringing you wines from new terroirs. I have been driving through this area for years on my back and forths between St Emilion and Falset. Plot the points between these two places on any map and you can see that I regularly get lost. On purpose, I admit. Crazy as it seems, that’s sometimes how I find new things to do. I can go in any direction, so long as there are good people to work with when I get there.

Recently, at a lunch table with friends, we tasted this wine – it was bright, fun, and completely refreshing. The wine totally complimented the food and good, honest farmers grew the grapes. The Grenache, Syrah & Mourvedre in this blend hail from the tippy-toes of the Southwestern Rhône Valley where the attitude and exposition are truly Mediterranean. The juice is fermented in steel with natural yeast and the wine is left unoaked. I love this wine.

They live longer down here for a reason. Many people tell the story of falling in love with a wine they had on vacation, and I know exactly what they’re talking about... it’s the moment you taste it: with great friends, alongside great food and no clock ticking.

A bit about 2017: Little bit of a nail biter, to say the least.. I work in Bordeaux, which saw devastating frosts at the end of April, but I am happy to report that there was none down in Nîmes. There was a little bit of hail and a lot of shattering, but over all it was a good vintage. In general, it was a very dry growing season, which resulted in an earlier harvest and a smaller yield but the wines are bright, fresh and vibrant. Hope you enjoy it.

— Michele D’Aprix, Winemaker MDX  Soil Matters
