



## Maz Caz Blanc, Costières de Nîmes 2018



REGION	Costières de Nîmes AOC
GRAPES	51% Roussanne, 49% Grenache Blanc
SOIL	“Galets” (round pebbles), sandy alluvial deposits and red shale.
VITICULTURE	Organically farmed, hand-picked fruit. 2018 was abundant, glorious and pretty warm.
VINICULTURE	Fermentation in 100% stainless steel tanks with natural yeast.
ALCOHOL	14-ish%
PRODUCTION	750 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 Blanc and Roussanne 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 2018:** March saw a vigorous budbreak. This was followed by a very hot, humid and wet spring so there was quite a bit of strategic manual de-budding and leaf removal in order to get things properly aired out so as to prevent mildew. Summer arrived and it was a welcome one: hot and dry. Just what was needed, exceptionally favorable weather all the way through to harvest, and each plot was picked at optimum maturity. We are back to the Roussanne/Grenache Blanc blend, leaving out the Rolle this year. Hope you like it...

— Michele D’Aprix, Winemaker MDX  Soil Matters