

MAS DE GOURGONNIER

Year Founded: 1950

Region: Provence, France

Founder: The Cartier Family

Winemaker: Luc Cartier and daughter Eve Cartier

Known For: When people talk seriously about “natural” wines, Mas de Gourgonnier’s organic wines are at the top of the list.

Fun Fact: One of the first officially certified organic wineries in Provence back in the 1970’s.

-Certified Organic-

When people talk seriously about “natural” wines, they talk about the organic wines of Mas de Gourgonnier. In the heart of Provence in the 1970s, this family estate was one of the first officially certified organic wineries, back when such a practice was seen as foolish for vine growers trying to make a living. Yet Mas de

Gourgonnier’s organic roots go back even further. Since the eighteenth century, the Cartier family has worked these fields, providing the local abbey with freshly grown fruits, vegetables and grain. It was in the 1950s when the family planted its first vine s. The rest, as it is said, is history. Here in Mouriès, you’ll find a direct, unadulterated connection between the land and each bottle. The earthy aromas of flowering rosemary, wild sage and juniper and the mountain freshness of the cooling “mistral” winds are all echoed in the estate’s organically raised wines. The vineyards of Mas de Gourgonnier make up a mini-paradise just south of the granite Alpilles Mountains. Soils are a mix of decomposed granite and limestone, very rocky and dry. The estate makes its own compost (from cow/sheep manure) and plows between vineyard rows; beneficial herbs are planted to control pests and moderate vine growth. Grapes are harvested by hand in the early morning hours or late in the evening when temperatures are cooler, and are fermented

on indigenous yeasts in temperature-controlled tanks. Very little to no sulfur is added during the fermentation process (for their “Cuvée Sans Soufre,” n o sulfur at any stage is added.) Wines are aged in tank for the white and Rosé and in a combination of tank, large oak barrel and older French oak barrels for the reds. All wines are bottled unfiltered and unfiltered. Mas de Gourgonnier has been a North Berkeley partner for more than 25 years. In this unassuming, rugged appellation, the integrity and consistency of the family’s philosophy and products mirrored our own as an importer. This is a vine-growing family that doesn’t have to “sell” a natural philosophy; it’s simply who they are, and who they’ve always been. This purity of focus and flavor is still true today. Mas de Gourgonnier is one of the bedrock estates in southern France and certainly one that has few peers.



2021 Mas de Gourgonnier Les Baux de Provence Rouge

22% Grenache, 38% Syrah, 22% Cabernet Sauvignon, 18% Carignan. 20-30-year-old vines. Hand-harvested. Destemmed and lightly crushed; fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in a combination of tank and older French barrels. Unfiltered and unfiltered. Aromas of Provençal garrigue and flavors of spiced cherries, plums, ginger and dark chocolate. Pair with grilled steak, lamb, richly flavored cheeses.

The wine is bottled in a “Normandy” or Calvados bottle, originally used by Luc Cartier’s father for the family’s first wines in the 1950s.