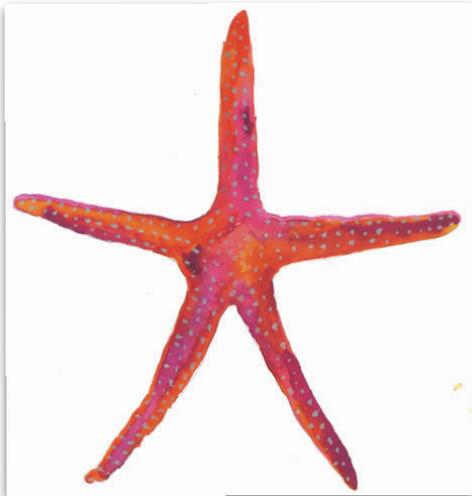


## Maz Caz Rosé, Costières de Nîmes 2016



REGION	Costières de Nîmes AOC
GRAPES	60% Grenache, 40% Syrah (true saignée)
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	13.5%
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 and Syrah 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. This project seeks to deliver the simple wine: fresh, young, uncorrupted and pure. Bring a few bottles of Caz to the party and see for yourself!

— Michele D’Aprix, Winemaker MDX  Soil Matters