



61% Grenache; 18% Syrah; 7% Cabernet Sauvignon; 7% Mourvèdre; 7% Cinsault

The 2016 growing season in Les Baux began early with warm temperatures and little rain in May and June. Flowering took place in the third week of May and was successful across the varieties. Christian Nief's longstanding, careful "*culture raisonnée*" practice at Mas Ste Berthe ensured the vineyard's health. He uses only organic fertilizer and does not use any chemical products to treat the vines. To limit the yield, he removes many buds by hand while also stripping off leaves to permit better circulation of air and exposure to sunlight.

July and August were hot with almost no rain. Maturity proceeded well, with excellent development of color and flavor without the loss of acidity. Harvest began for the Grenache dedicated to the Rosé on August 18 and lasted for two weeks, punctuated by a few beneficial rainstorms. The Cabernet Sauvignon and Mourvedre grapes were picked in the last days of August. The grapes were in perfect health with an ideal balance of sugar and acidity. All the fruit was picked by hand very early in the mornings, in several passes through the vineyard, so as to ensure that only perfectly ripe and healthy fruit arrived at the winery in a cool state. Once there, Nief's team used dry ice and inert gas to keep the crop cool and protected from exposure to air in order to prevent any oxidization and loss of freshness.

Analytically, the results are excellent: 13% overall natural alcoholic degree with balanced acidity (tartric and malic) and an ideal, low PH. Each variety was destemmed and macerated separately at 10 degrees Centigrade for only 2-6 hours due to the intense color in the skins. Nief then lightly pressed the grapes with total protection from any exposure to air. After clearing the must overnight, Nief began the fermentation of each variety separately at low, controlled temperature, not exceeding 19C. The fermentation period lasted for an average of 20 days. As usual, the malolactic fermentation was blocked to enhance freshness. The 2015 Mas Ste Berthe Rosé was assembled on November 18th and then aged in tanks until mid-December. It is a unique Provençal Rose wine that combines aromatic intensity, a brilliant light red color, and vividly expressive flavors of red berry and citrus fruits, roses, minerals and spice. The Rosé was bottled on December 12th, 2016.