

# Mas Grand Plagniol 2018 Blanc 'Tradition' (Costieres de Nimes)

WineWise Code	FGP-BLT18
Country	France
Region	Rhone
Color	White
Alcohol by Volume	13.5
Acidity	3.5
Residual Sugar	1
Closure	DIAM
Annual cases produced	3000
Varieties	Roussanne 50%, Grenache Blanc 30%, Marsanne 10%, Viognier 10%
Maceration Notes	18 degreesC, Stainless Steel tanks
Destemming	Complete
Fermentation vessel	Concrete
Fermentation duration	4 weeks
Aging method	Concrete 100%
Aging duration (months)	6
Filtered?	Yes
Fining agents	Bentonite
Yeast	Spontaneous, Cultured
Lees Contact or Stirring	2 months
Malolactic	No
Added Sulfur	Yes
Vineyard Name	Mas Du Grand Plagniol
Soil Type(s)	Gravel
Elevation (meters)	70
Vineyard Aspect	South
Vine age (years)	25
Vine Yields hl/ha	35
Farming practices	Organic
Grape Picking	Machine

## Notes from the producer:

Henri Marès (1903-1994) established the vineyard of Château Puy Castéra in Haut Médoc, which was later managed by his son Roger.

Roger Marès, Cyril's father, trained in Bordeaux and put them into practice at Mas des Bressades during the 1970s. Cyril Marès, a graduate of Agronomy and oenologist, continues this ancestral tradition at Mas des Bressades today. Since 2018 Cyril manage also the neighbouring winery of Mas Carlot.



## WineWise Notes:

Tired of always being accused of making a Viognier, Cyril finally decided to season his perennially scented, succulent and fresh white wine with a little. The insiders have always known, of course, that Grenache Blanc is just as aromatic and sumptuous a grape variety. Rhône white gets no better than this – certainly not at this absurdly low price. This has become over the years our most sought-after French white wine. It is given skin- contact for added texture, while the malolactic fermentation is blocked to preserve acidity.

I first met Cyril Marès when he was a teenager, and his father Roger was still in charge of the estate and presiding over the appellation. He took over in 1998, married the girl next door (Nathalie Blanc of Mas Carlot) and took the domaine to ever higher heights. The wines always show exceptional aromatic appeal, supple texture and uncannily intelligent balance between fruit and oak. We never seem to buy enough of them, mainly because they have little to sell. Wines like these offer incontrovertible proof that not much money can buy you a lot of love. In a market now brimming with Nimois wines, these remain at the top of the pile.