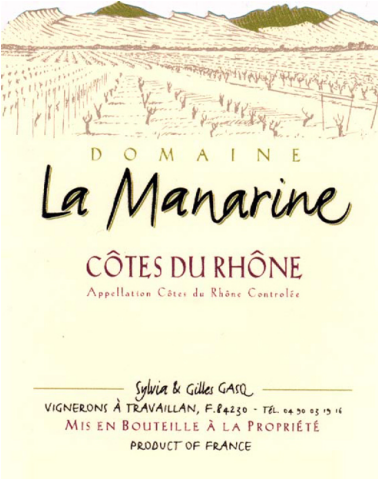




Domaine Name	DOMAINE LA MANARINE
Family/Owners Name	GASQ Gilles
How many years has the family owned the domaine?	The domain was created in 2001.  2001 was the first vintage commercialized by Rosenthal Wine Merchant sold this vintage
How many generations?	I'm the first generation
How many hectares of vines are leased?	3 hectares
How many hectares of vines are owned?	33 hectares
Are your vineyards or wines Organic or Biodynamic Certified? If yes, in the EU? In the US? If no, are you in the process of becoming certified? When? Describe your vineyard management practices (e.g. low-intervention, organic, biodynamic, standard, etc.).	Organic production since 2011  The vineyard is mainly driven by hand but some work are mechanized : - We use machine with hydraulic undervine for the soil work - Pruning, by hand
PLEASE ALSO ADDRESS THE FOLLOWING IN YOUR REPLY:	
Do you do field work and harvest manually? By machine? By horse?	Manual de-budding for all the vineyard every year
Do you practice green harvest? Leaf thinning?	- Leaf-thinning and green harvest if necessary
How do you fertilize?	50% harvest by hand and 50% by machine. - Vegetal manure spread in January and February
Do you typically sell or buy any grapes? Please specify.	No
Do you sell off any of your wine en vrac/alto sfuso?	Yes, 30% every year for local negociants



## La Manarine rouge



### GENERAL INFORMATION

Appellation

Cepage/Uvaggio

%ABV

# of bottles produced

Grams of Residual Sugar

AOC Côtes du Rhône

100% Grenache noir

Alc 14 % BY VOL.

60000

< 2 gr./l.

### VINEYARD AND GROWING INFORMATION

Vineyard/lieu dit name(s) and locations

Exposures and slope of vineyards

Soil Types(s)

Average vine age (per vineyard)

Average Vine Density (vines/HA)

Approximate harvest date(s)

Le Quartier. Le Paty

No slope

Clay-limestone with galets roulés

Between 20 and 40 years

4000 vines/ha

September 20<sup>th</sup>

PLEASE SHARE ANY NOTES ABOUT HARVEST/GROWING SEASON FOR THIS WINE IN THIS VINTAGE

Mild and sometimes humid spring

HOW DOES IT COMPARE TO PREVIOUS VINTAGES?

Dry summer with high temperature during the day and cool temperature at night. Irregular pluviometry. Some storm from the August 15<sup>th</sup> with the presence of the « Mistral » Rainy Autumn (The reserves in waters are made in this period). Humid and cold winter with regular frosts until February

### WINEMAKING/CELLAR

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## INFORMATION

% whole cluster, % destemmed

Fermentation: vessel type and size

Duration of cuvaision

Duration of contact with lees

100% destemmed

Stainless steel tank and fiberglass

20 days

The first "unrefined" lees are eliminated by racking after the end of the malcolactic fermentation then preservation on fine lees for 12 months with 2 racking per year.

Select or indigenous yeast?

Please share notes about winemaking process for this wine.

PLEASE ADDRESS THE FOLLOWING, IF APPLICABLE:

Indigenous yeasts

During the alcoholic fermentation I make 2 pumping-over with air per day I make 2 rack and return. The first one at the beginning of the fermentation and the second when the specific gravity is about 1020 for a better extraction.

pump-overs, punch-downs, racking, movement/transfer of wine done by gravity or pumping?), battonnage, malolactic fermentation allowed, chaptalization

I hold the temperature between 26 and 28°C (thanks to a cooling apparatus) for a better exchange between the must and the cap. During this period of maceration I make one pumping-over without air per day. Devatting after 3 weeks, pneumatic pressing. After a tasting, the juices from the press are blended, then malolactic fermentation. The first racking is done after the malolactic fermentation, and the next 2 racking during the year according to the tasting.

Elevage: vessel type(s) and size(s)

Duration of bottle ageing before release to US market

Do you practice fining and filtration? If yes, please describe

Do you add sulfur? If so when and how much? How much sulfur remains in the wine at release?

Stainless steel and enamelled tanks

3 months

No

SO<sub>2</sub> : When the grapes arrive : 7g/hl,  
After malolactic fermentation : 3g/hl,  
For the bottling : 25 to 28 mg/l free sulfur

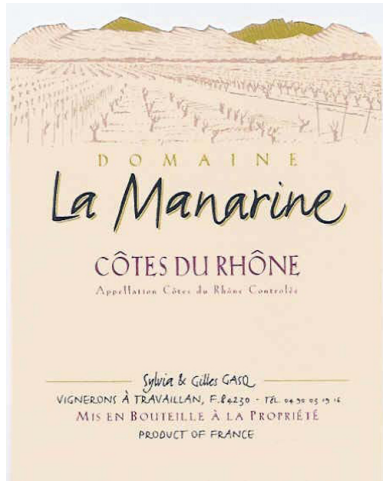


PLEASE DESCRIBE THIS  
FINISHED WINE FROM THIS  
VINTAGE. HOW DOES IT  
COMPARE TO PREVIOUS  
VINTAGES?

Vintage 2015: Very aromatic with  
“garrigue’ notes and ripe fruits. On the  
palate, soft tannins with aromatic  
persistence, well balanced. Lots of  
character and originality but still rustic.



## La Manarine rosé



### GENERAL INFORMATION

Appellation

Cepage/Uvaggio

%ABV

# of bottles produced

Grams of Residual Sugar

### VINEYARD AND GROWING INFORMATION

Vineyard/lieu dit name(s) and locations

Exposures and slope of vineyards

Soil Types(s)

Average vine age (per vineyard)

Average Vine Density (vines/HA)

Approximate harvest date(s)

PLEASE SHARE ANY NOTES ABOUT HARVEST/GROWING SEASON FOR THIS WINE IN THIS VINTAGE

HOW DOES IT COMPARE TO PREVIOUS VINTAGES?

AOC Côtes du Rhône

50% Grenache noir 40% Mourvèdre

10% Syrah

13 % BY VOL.

15000

< 2 gr./l.

Le Quartier. Le Paty

No slope

Clay-limestone with galets roulés

20 years

4000 vines/ha

September 5<sup>th</sup>

Mild and sometimes humid spring

Dry summer with high temperature during the day and cool temperature at night. Irregular pluviometry. Some storm from the August 15<sup>th</sup> with the presence of the « Mistral » Rainy Autumn (The reserves in waters are made in this period). Humid and cold winter with regular frosts until February

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WINEMAKING/CELLAR  
INFORMATION

% whole cluster, % destemmed

Fermentation: vessel type and size

Duration of cuvaison

Duration of contact with lees

100% destemmed, direct pressing

Stainless steel tank

20 days of fermentation

The first "unrefined" lees are eliminated by racking from the end of the alcoholic fermentation then preservation on fine lees for 5 months then racking

Select or indigenous yeast?

Indigenous yeasts

Please share notes about winemaking process for this wine.

Direct pneumatic pressing

PLEASE ADDRESS THE  
FOLLOWING, IF APPLICABLE:

Cold settling for 24 and 48 hours at 10 to 12°C

pump-overs, punch-downs, racking, movement/transfer of wine done by gravity or pumping?), battonnage, malolactic fermentation allowed, chaptalization

Alcoholic fermentation between 18 and 20°C. We stopped the malolactic fermentation for sulphiting the wine.

Racking after the end of the fermentation. Rest on fine lees for 5 months. The characteristic of this cuvee is her blending : -Grenache brings the body, the suppleness and the sweetness. -Mourvedre brings freshness thanks to his natural acidity (picked at under maturity). -Syrah brings the colour

Elevage: vessel type(s) and size(s)

Stainless steel tank

Duration of bottle ageing before release to US market

1 month

Do you practice fining and filtration? If yes, please describe

No fining. Tangential filtration

Do you add sulfur? If so when and how much? How much sulfur remains in the wine at release?

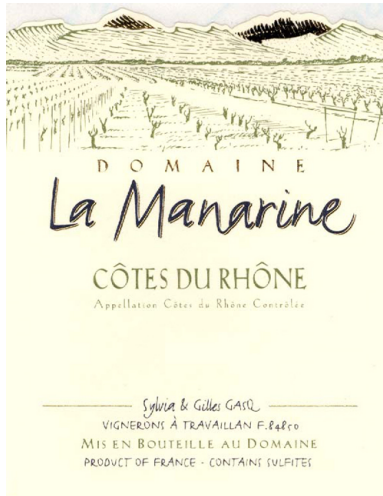
SO<sub>2</sub> : On the grapes : 7g/hl, After alcoholic fermentation : 3g/hl, For the bottling : 25 to 28 mg/l free sulfur

PLEASE DESCRIBE THIS  
FINISHED WINE FROM THIS  
VINTAGE. HOW DOES IT  
COMPARE TO PREVIOUS  
VINTAGES?

Vintage 2016: Purple colour. Very aromatic with yellow flowers and citrus notes. Good freshness thanks to the natural acidity. On the palate, suppleness and sweetness what confers it a pleasure of tasting.



## La Manarine blanc



### GENERAL INFORMATION

Appellation

AOC Côtes du Rhône

Cepage/Uvaggio

50% Clairette 50% Bourboulenc

%ABV

13 % BY VOL.

# of bottles produced

6000

Grams of Residual Sugar

< 2 gr./l.

### VINEYARD AND GROWING INFORMATION

Vineyard/lieu dit name(s) and locations

Le Quartier

Exposures and slope of vineyards

No slope

Soil Types(s)

Clay-limestone and "galets roulés"

Average vine age (per vineyard)

20 years

Average Vine Density (vines/HA)

4000 vines/ha

Approximate harvest date(s)

September 15<sup>th</sup>

PLEASE SHARE ANY NOTES ABOUT HARVEST/GROWING SEASON FOR THIS WINE IN THIS VINTAGE

Mild and sometimes humid spring



HOW DOES IT COMPARE TO PREVIOUS VINTAGES?

Dry summer with high temperature during the day and cool temperature at night. Irregular pluviometry. Some storm from the August 15th with the presence of the « Mistral » Rainy Autumn (The reserves in waters are made in this period). Humid and cold winter with regular frosts until February

WINEMAKING/CELLAR INFORMATION

% whole cluster, % destemmed

100% destemmed, direct pressing

Fermentation: vessel type and size  
Duration of cuvaion  
Duration of contact with lees

Fermentation in stainless steel tank  
Fermentation for 20 days  
The first "unrefined" lees are eliminated by racking from the end of the alcoholic fermentation then preservation on fine lees for 5 months then racking

Select or indigenous yeast?  
Please share notes about winemaking process for this wine.

Indigenous yeasts  
Direct pneumatic pressing

PLEASE ADDRESS THE FOLLOWING, IF APPLICABLE:  
pump-overs, punch-downs, racking, movement/transfer of wine done by gravity or pumping?), battonnage, malolactic fermentation allowed, chaptalization

Cold settling between 10 to 12°C for 24 to 48 hours  
Alcoholic fermentation between 18 to 20°C. We stopped the malolactic fermentation for sulphiting the wine. Racking after the end of the fermentation. Rest on fine lees for 5 months. The characteristic of this cuvee is her blending : Clairette brings the flesh and the aromatic range. Bourboulenc is the backbone of the wine thanks to his natural acidity. Bourboulenc is adapt for the warm soil. 10% is vinified and aged in barrique (500L) for the complexity on the palate.





Elevage: vessel type(s) and size(s)	Ageing in stainless steel tank
Duration of bottle ageing before release to US market	1 month
Do you practice fining and filtration? If yes, please describe	No fining. Tangential filtration
Do you add sulfur? If so when and how much? How much sulfur remains in the wine at release?	SO <sub>2</sub> : When the grapes arrive : 7g/hl. After alcoholic fermentation : 3g/hl. For the bottling : 25 to 28 mg/l free sulfur
PLEASE DESCRIBE THIS FINISHED WINE FROM THIS VINTAGE. HOW DOES IT COMPARE TO PREVIOUS VINTAGES?	Vintage 2016: Very aromatic, hint of citrus fruits (grapefruit). Freshness thanks to the natural acidity. Suppleness and character in the mouth.



WINE 4

GENERAL INFORMATION

Appellation

Cepage/Uvaggio

%ABV

# of bottles produced

Grams of Residual Sugar

VINEYARD AND GROWING INFORMATION

Vineyard/lieu dit name(s) and locations

Exposures and slope of vineyards

Soil Types(s)

Average vine age (per vineyard)

Average Vine Density (vines/HA)

Approximate harvest date(s)

PLEASE SHARE ANY NOTES ABOUT HARVEST/GROWING SEASON FOR THIS WINE IN THIS VINTAGE

HOW DOES IT COMPARE TO PREVIOUS VINTAGES?

WINEMAKING/CELLAR INFORMATION

% whole cluster, % destemmed

Fermentation: vessel type and size

Duration of cuvaison

Duration of contact with lees

Select or indigenous yeast?

Please share notes about winemaking process for this wine.

Le Carignan

Vin de France

100% Carignan

13 % BY VOL.

15000

< 2 gr./l.

Alcyon

No slope

Deep soils, clay-silt

35 years

4000 vines/ha

September 20<sup>th</sup>

Mild and sometimes humid spring

Dry summer with high temperature during the day and cool temperature at night. Irregular pluviometry. Some storm from the August 15<sup>th</sup> with the presence of the « Mistral » Rainy Autumn (The reserves in waters are made in this period). Humid and cold winter with regular frosts until February.

100% destemmed

Stainless steel tank

20 days

The first "unrefined" lees are eliminated by racking after the end of the malcolactic fermentation

Indigenous yeasts

During the alcoholic fermentation I make 2 pumping-over with air per day



PLEASE ADDRESS THE FOLLOWING, IF APPLICABLE:

pump-overs, punch-downs, racking, movement/transfer of wine done by gravity or pumping?), battonnage, malolactic fermentation allowed, chaptalization

No rack and return to limit the extraction and keep the freshness and the aggressiveness.

I hold the temperature between 26 and 28°C (thanks to a cooling apparatus) for a better exchange between the must and the cap. During this period of maceration I make one pumping-over with or without air per day (Carignan reduces rather fast). Devatting after 3 weeks, pneumatic pressing. After a tasting, the juices from the press are blended, then malolactic fermentation. The first racking is done after the malolactic fermentation, and the next 2 racking during the year according to the tasting.

Elevage: vessel type(s) and size(s)  
Duration of bottle ageing before release to US market

Ageing in stainless steel tank  
3 months

Do you practice fining and filtration?  
If yes, please describe

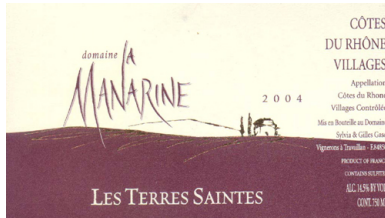
No fining. Soft filtration with canister before bottling

Do you add sulfur? If so when and how much? How much sulfur remains in the wine at release?

SO<sub>2</sub> :When the grapes arrive : 7g/hl.  
After malolactic fermentation : 3g/hl.  
For the bottling : 25 to 28 mg/l free sulfur

PLEASE DESCRIBE THIS FINISHED WINE FROM THIS VINTAGE. HOW DOES IT COMPARE TO PREVIOUS VINTAGES?

Carignan 2015 : The nose is powerful with undergrowth notes and garrigue. Good aromatic persistency and freshness on the palate .



## Les Terres Saintes

### GENERAL INFORMATION

Appellation

AOC Côtes du Rhône Village Plan de Dieu

Cepage/Uvaggio

80% Grenache 20% Syrah

%ABV

14,5 % BY VOL.

# of bottles produced

15000

Grams of Residual Sugar

< 2 gr./l.

### VINEYARD AND GROWING INFORMATION

Vineyard/lieu dit name(s) and locations

Velage

Exposures and slope of vineyards

No slope

Soil Type(s)

Deep soils, red clay, galets roulés

Average vine age (per vineyard)

45 years

Average Vine Density (vines/HA)

4000 vines/ha

Approximate harvest date(s)

September 25<sup>th</sup>

PLEASE SHARE ANY NOTES ABOUT HARVEST/GROWING SEASON FOR THIS WINE IN THIS VINTAGE

Mild and sometimes humid spring

HOW DOES IT COMPARE TO PREVIOUS VINTAGES?

Dry summer with high temperature during the day and cool temperature at night. Irregular pluviometry. Some storm from the August 15<sup>th</sup> with the presence of the « Mistral ». Rainy Autumn (The reserves in waters are made in this period). Humid and cold winter with regular frosts until February

### WINEMAKING/CELLAR INFORMATION

% whole cluster, % destemmed

100% destemmed

Fermentation: vessel type and size

Stainless steel tank

Duration of cuvaison

30 days

Duration of contact with lees

The first "unrefined" lees are

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Select or indigenous yeast?

Please share notes about winemaking process for this wine.

PLEASE ADDRESS THE FOLLOWING, IF APPLICABLE:

pump-overs, punch-downs, racking, movement/transfer of wine done by gravity or pumping?), battonnage, malolactic fermentation allowed, chaptalization

Elevage: vessel type(s) and size(s)

Duration of bottle ageing

Do you practice fining and filtration?

If yes, please

Do you add sulfur? If so when and how much? How much sulfur remains in the wine at release?

PLEASE DESCRIBE THIS FINISHED WINE FROM THIS VINTAGE. HOW DOES IT COMPARE TO PREVIOUS VINTAGES?

eliminated by racking after the end of the malcolactic fermentation

Indigenous yeasts

During the alcoholic fermentation I make 2 pumping-over with air per day

I make 2 rack and return. The first one at the beginning of the fermentation and the second when the specific gravity is about 1020 for a better extraction.

I hold the temperature between 26 and 28°C (thanks to a cooling apparatus) for a better exchange between the must and the cap. During this period of maceration I make one pumping-over with air and an other one without air per day. Oxygen is important to stabilize colouring matters. Devatting after 3 or 4 weeks, pneumatic pressing. After a tasting, the juices from the press are blended, then malolactic fermentation. The first racking is done after the malolactic fermentation, and the next 2 racking during the year according to the tasting.

20% are ageing in big barrel of 5 wines for 12 months and the other part in stainless steel tank

3 months

No

SO<sub>2</sub> : When the grapes arrive : 7g/hl.

After malolactic fermentation : 3g/hl.

For the bottling : 25 to 28 mg/l free sulfur

Terres Saintes 2014 : Deep color. The nose is complex with black fruits and garrigue notes. On the palate, rich and soft tannins, sweetness thanks to the Grenache. Well structured

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## WINE 6

### GENERAL INFORMATION

Appellation

Cepage/Uvaggio

%ABV

# of bottles produced

Grams of Residual Sugar

### VINEYARD AND GROWING INFORMATION

Vineyard/lieu dit name(s) and locations

Exposures and slope of vineyards

Soil Types(s)

Average vine age (per vineyard)

Average Vine Density (vines/HA)

Approximate harvest date(s)

PLEASE SHARE ANY NOTES ABOUT HARVEST/GROWING SEASON FOR THIS WINE IN THIS VINTAGE

HOW DOES IT COMPARE TO PREVIOUS VINTAGES?

### WINEMAKING/CELLAR INFORMATION

% whole cluster, % destemmed

Fermentation: vessel type and size

Duration of cuvaison

Duration of contact with lees

Select or indigenous yeast?

Châteauneuf du Pape

AOC Châteauneuf du Pape

100% Grenache

14,5 % BY VOL.

7000

< 2 gr./l.

Cabrières. Pied de Baud

No slope

Silt and "Galet roulés" for Pied de Baud. Deep soil for Cabrières with black clay

45 years

4000 vines/ha

October 1<sup>st</sup>

Mild and sometimes humid spring

Dry summer with high temperature during the day and cool temperature at night. Irregular pluviometry. Some storm from the August 15th with the presence of the « Mistral ». Rainy Autumn (The reserves in waters are made in this period). Humid and cold winter with regular frosts until February.

50% destemmed

Fermentation in stainless steel tank

30 days

The first "unrefined" lees are eliminated by racking from after the malolactic fermentation

Indigenous yeasts

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Please share notes about winemaking process for this wine.

PLEASE ADDRESS THE FOLLOWING, IF APPLICABLE:

pump-overs, punch-downs, racking, movement/transfer of wine done by gravity or pumping?), battonnage, malolactic fermentation allowed, chaptalization

Elevage: vessel type(s) and size(s)

Duration of bottle ageing before release to US market

Do you practice fining and filtration? If yes, please describe

Do you add sulfur? If so when and how much? How much sulfur remains in the wine at release?

PLEASE DESCRIBE THIS FINISHED WINE FROM THIS VINTAGE. HOW DOES IT COMPARE TO PREVIOUS VINTAGES?

During the alcoholic and malolactic fermentation : 2 pumping-over with air per day

During the maceration : one pumping-over with air and one with not air because the oxygen is important to fix the colouring substances.

Devatting after 4 weeks, pneumatic pressing. The pressed musts are blended after a tasting, malolactic fermentation, then 2 or 3 rackings depend to the tasting

Ageing in stainless steel tank. 20% are aged in big barrel of 5 wines, for 18 months

3 months

No

SO<sub>2</sub> : When the grapes arrive : 7g/hl. After malolactic fermentation : 3g/hl. For the bottling : 25 to 28 mg/l free sulfur

Deep colour, beautiful nose with aromatic complexity of black fruits, licorice and cinnamon. On the palate, very structured wine with rich and soft tannins. The minerality is brought from the Grenache ( north of the appellation)