

Making wine in the Marès family is as much an art or a passion since more than six generations.

The family was already making wine in the eighteen century near Montpellier.

Pierre Marès (1758-1840) was running the family estate near Montpellier, his son **Etienne** was winemaker and wine merchant and his grand Children **Henri Marès** (1820-1901), a contemporary and also a friend of Pasteur, brilliantly continue this tradition by discovering the sulphur treatment to fight against the oïdium (vine disease). **Henri Marès** (1903-1994) set up the vineyard of Château Puy Castéra in Haut Médoc which it was managed by his son Roger. Now Alix Marès a cousin of Cyril is managing it. **Roger Marès**, Cyril's father learnt the techniques from Bordeaux and put them into practise at the Mas des Bressades during the 70s. **Cyril Marès**, graduate of the Montpellier Agronomy School and oenologist, carry on this ancestral tradition at the Mas des Bressades. His wife **Nathalie** manage Mas Carlot since 1998, the closest estate.

The Mas des Bressades' vineyard is made up of selected grape varieties which aromas develop on the pebbles of Manduel. These pebbles were put down by the Rhône during the Quaternary era on 6 to 15 metres thick.

Cyril Marès vinifies each grape variety and each vineyard separately so that they can give all their potential. During the blendings, he looks for complementarities to reach the best harmony. The vinification in the traditional way benefits from the best techniques : grape harvest 'égrappage', fermentation in stainless tank, temperatures' control and aging in oak barrels. Mas des Bressades' wines are well known throughout France and also very successful abroad.

They are made up of two ranges :

*the aged in oak barrels

Excellence Cuvées (Red, White)

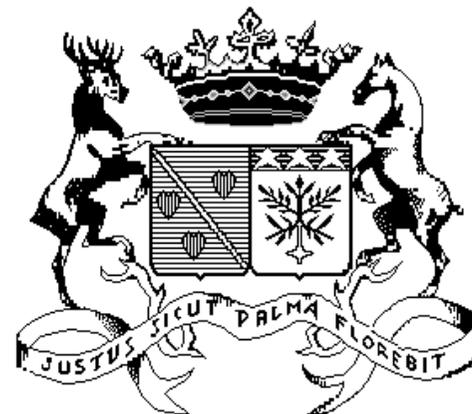
Vignes de mon Père (Cabernet-Syrah)

Quintessence (old Grenache)

and the Viognier Vendanges tardives called **les Vignes Oubliées**

*the **Traditon Cuvées** (Red, White and Rosé) aged in tank.

The Mas des Bressades's wines are well known for their concentration and the steadiness of their quality.



Mas des Bressades

Appellation	Costières de Nîmes (Southern Rhône Valley) Vin de Pays du Gard	
Grape varieties	Red : 60% Syrah, 25% Grenache, 10% Cinsault, 5% Cabernet White : 55% Roussanne 35% Grenache Blanc 10% Viognier- 5% Marsanne	
Area Terroir	40 hectares Siliceous Rhône pebbles, 6 to 15 meters deep	
Age	20 years (5 to 45 years)	
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Mas des Bressades Red Tradition 2010

Grape varieties : 55% Syrah
45% Grenache

Vinification : Fermentation in stainless tank, temperatures control and aging in concrete tank.

Tasting : Bright dark red colour. Fresh and ripe fruit nose of blackcurrant, marked by garrigue's herbs which will develop during the aging. Powerful and pure in the mouth very elegant, fruity palate which has good length.

Mas des Bressades Red Excellence 2009

Grape varieties : :Syrah

Vinification: Fermentation in concrete tank for 3 to 5 weeks

Aging : 12 months in oak barrels (1, 2 and 3 years old).

Tasting : Bright red colour, red fruits nose with blackcurrant and blueberries, spicy, tapenade of black olives, dark chocolat, will develop during the aging.

Powerful and pure in mouth, great length.

Mas des Bressades White Tradition 2010

Grape varieties : 50% Roussanne Marsanne 10%
30% Grenache,
10% Viognier

Vinification_: at 18°C in stainless tank.
No malolactic fermentation.

Tasting : Limpid colour. Intense nose of peach pomelo and honey. Great complexity in the mouth developed by a good acidity and notes of apricot and citrus. Very pleasant.

Mas des Bressades White Excellence 2010

Grape varieties : Roussanne 70%
Grenache Blanc 10%
Viognier 20%

Vinification : Fermentation in new oak barrels. No malolactic fermentations.

Aging : 5 months in barrels with regular "batonnage".

Tasting : Golden limpid colour. Intense nose of peach, flowers and vanillia. Great complexity in the mouth with a lot of freshness, incredible length.

Mas des Bressades Rosé Tradition 2010

Grape varieties : 50% Grenache
30% Syrah
20% Cinsault

Vinification : by «saignée», fermentation at 18°C in stainless tank.
No malolactic fermentation.

Tasting : Rose's brilliant colour. This rosé is a concentrate of small red fruits, strawberries and raspberries, with pepper. Good acidity with a lot of roundness.

A great Rosé.

**Les Vignes de mon père
Cabernet- Syrah Red 2009**

Grape varieties : Cabernet-Sauvignon 70%
Syrah 30%

Vinification : Fermentation in stainless tank during 4 to 5 weeks.

Aging : 12 months in new oak barrels.

Tasting : Bright red colour. Ripe fruit nose, no varietal but very ripe, a lot of fruit and Havanna's tobacco leaves and dark chocolate.

Very Powerful could wait 5 to 15 years.