



CHÂTEAU GASSIER
EN SAINTE VICTOIRE

ELEVAE 2016

The Gassier family bought Château Gassier and its 40 hectares of vines in 1982. Today the vineyard is managed by Georges Gassier, who represents the fifth winegrowing generation of the family, working with the support from his father. It is only over time that passion, hard work and know-how combined, have helped Château Gassier to develop its exceptional potential for excellence.

CHÂTEAU GASSIER "ELEVAE" AOP COTES DE PROVENCE SAINTE VICTOIRE ROSÉ DRY STILL 2016

ELEVAE is aged for 24 months in 100% Austrian oak barrels and made only in the most outstanding vintages. This cuvée is produced in limited quantities of just 1500 numbered bottles originating from a parcel selection in the heart of Château Gassier's 40 hectares of organically grown vines. The Sainte-Victoire's microclimate and outstanding terroir have enabled our teams to produce this gastronomic rosé.

GRAPE VARIETIES : Grenache, Syrah, Rolle

VINEYARDS

The 40 hectares vineyard is composed of the following grape varieties: 30% Grenache noir, 30% Cinsault, 30% Syrah, 5% Cabernet-Sauvignon, 2% Rolle et 3% Ugni blanc. The Estate's wines have been officially certified organic wines since 2016. The majority of the wines have the Côtes-de-Provence Sainte-Victoire protected designation which allow a maximal production of 50 hectolitres/ha (vs 55 hectolitres/ha for the Côtes-de-Provence wines)

SOIL

Clay and limestone

TASTING NOTES

Appearance : Beautiful hints of intense peach.

Nose : A nice aromatic complexity with notes of spices, vanilla, orange blossom and delicate aromas of melon and coconut water.

Palate : A great structure with subtle and elegant tannins. Aromas of rose, cinnamon and orange peel.

FOOD PAIRINGS

To be served with poulard of Bresse with morels or a red mullet with a selffish and citrus sauce.

Serving : Between 10°C and 12°C

OENOLOGIST

Guillaume Cordonis

