



**CHÂTEAU GASSIER**  
EN SAINTE VICTOIRE

## LE PAS DU MOINE 2019

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 "LE PAS DU MOINE" CÔTES DE PROVENCE SAINTE-VICTOIRE ROSÉ DRY STILL 2019

Guardian of the Provence spirits, the Mount-Sainte-Victoire gave birth to a splendid, uncontested typical terroir. In reference to the footpath furrowing the south facing slope of the Mount, the cuvée Le Pas du Moine invites you to explore the richness of this magnificent Sainte-Victoire terroir. From the 2016 vintage, the wine has been certified organic.

**GRAPE VARIETIES :** Grenache, Syrah, Rolle, Cinsault, ugni blanc

#### 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

#### VINIFICATION

Night harvests, cold direct pressing, fermentation at low temperature: 14°C and then 18°C at the end of the fermentation.

#### TASTING NOTES

Appearance : A limpid color with pronounced lychee reflections.

Nose : A very intense nose revealing notes of mango, lychee, passion fruit as well as light notes of blackcurrant buds.

Palate : On the palate, a rich and powerful wine revealing aromas of exotic fruits, lychee, rambutan and nectarine. A complex wine with good length on the palate.

#### FOOD PAIRINGS

Le Pas du Moine blends perfectly with Mediterranean gastronomy and Asian dishes such as sushis and Sate beef

Serving : Ideal as an aperitif, to serve between 8°C and 10°C

#### OENOLOGIST

Guillaume Cordonis



Allergenes : contains sulfites

