



CHÂTEAU GASSIER
EN SAINTE VICTOIRE

946 BLANC 2018

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 "946" CÔTES DE PROVENCE WHITE DRY STILL 2018

Nestling in the foothills of the famous Mount Sainte Victoire, in the heart of a magnificent environment, a few kilometres only from Aix-en-Provence, the Château Gassier's 40 hectares vineyard benefits from this unique terroir. Perched at top of its western peak, at 946m, the Croix de Provence, proud and protectful looks after the vines of the estate. It's first of all the elegance and the most beautiful expression of the Ste Victoire terroir that Château Gassier captures in its cuvée 946. The Estate is now certified organic.

VINEYARDS

The 40 hectares vineyard is composed of red grape varieties and also 2 white grapes varieties : Rolle and 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 harvest followed by manual sorting. After a short maceration, the juice has stabulated (temperature <8 ° C) before being separated from the lees (dense parts of the juice). Part of the wine is fermented and aged in a dedicated concrete tank, while the other part is fermented and aged in an Austrian Stockinger oak barrel. Then both bases of wine are combined to create 946 white.

TASTING NOTES

Appearance : A beautiful yellow color with emerald reflections.

Nose : The nose is elegant and intense, offering notes of exotic fruits (pineapple, passion fruit, guava), notes of yellow and white fruits, a hint of citrus and spice.

Palate : In the mouth it is very round and full, with great length. Its palate evolves between freshness and finesse, revealing turn of white fruit flavors and hints of coconut and vanilla.

FOOD PAIRINGS

To degust with a grilled Saint Pierre fish or a blue lobster served with mushrooms and truffles. 946 white also blends perfectly with cheese such as Saint-Marcellin or Banon. For dessert, it goes well with a fruits tajine.

OENOLOGIST

Guillaume Cordonis

Allergenes : contains sulfites

