

CHÂTEAU GASSIER 946 "946" CÔTES DE PROVENCE SAINTE-VICTOIRE ROSE DRY STILL 2021

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.

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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 the 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 Sainte-Victoire terroir that Château Gassier captures in its cuvée 946.

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 : Pale hue with delicate peach glimmers.

Nose : Complex aromatic profile with rich notes of red berries and stewed citrus fruits such as pink pomelo. The depth and structure of the wine are accentuated by aromas of brioche and roasted almonds. A touch of coconut water lingers on the exceptionally fresh finish.

Palate : The palate is rich and silky smooth with swathes of Madagascar vanilla balanced out by notes of fresh and juicy red fruits. Remarkable structure and length with velvety smooth tannins.

FOOD PAIRINGS

Enjoy served with scallops in a passionfruit sauce or a roasted farm bred chicken with red peppers marinated in olive oil and Provencal herbs. Also pairs to perfection with strawberry based desserts such as the 'Salto' from head pastry chef Philippe Second.

OENOLOGIST

Léa Rouyet



Allergenes : contains sulfites

