



CHÂTEAU GASSIER
EN SAINTE VICTOIRE

ELEVAE 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 "ELEVAE" CÔTES DE PROVENCE SAINTE-VICTOIRE ROSE DRY STILL 2019

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 : Attractive mango hue with golden tinges.

Nose : The toasty and spicy nose exudes notes of cinnamon which evolve towards aromas of stewed apricots.

Palate : The direct smooth attack offers swathes of nectarine and peach The mid palate is rich and indulgent with delicate notes of spice and acacia honey A perfectly balanced and elegant rosé with a very persistent finish Exceptional length on the palate with lingering notes of vanilla and velvety tannins

FOOD PAIRINGS

Makes the ideal partner for a grilled, delicately spiced lobster, a truffle and parmesan risotto or mature wagyu beef with Himalayan salt.

OENOLOGIST

Léa Rouyet

Allergenes : contains sulfites

