



CHÂTEAU GASSIER
EN SAINTE VICTOIRE

LE PAS DU MOINE BLANC 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.

CHÂTEAU GASSIER "LE PAS DU MOINE" CÔTES DE PROVENCE WHITE DRY STILL 2021

GRAPE VARIETIES : Rolle, 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

TASTING NOTES

Appearance : Bright clear hue with silver tinges.

Nose : Intense and expressive nose offering aromas of exotic fruits such as a Hawaiian pineapple underpinned by subtle touches of fleshy white fruits and citrus fruits such as Comice pear and tangerine.

Palate : The palate reveals exceptional balance and a smooth structure enhanced by the same exotic fruits as those found on the nose complemented by aromas of white flowers such as acacia blossom. The finish is long and fresh with the characteristic structure and distinctiveness of the Sainte-Victoire terroir

FOOD PAIRINGS

Enjoy served with a tuna tataki in a roasted sesame crust, a marinated beef carpaccio or a vegetarian curry with cumin and ginger shavings.

OENOLOGIST

Léa Rouyet



Allergènes : contains sulfites

