



CHÂTEAU GASSIER
EN SAINTE VICTOIRE

LE PAS DU MOINE ROSÉ 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 SAINTE-VICTOIRE ROSÉ DRY STILL 2021

The Sainte-Victoire mountain watches over our region and forms a part of this exceptional terroir which gives rise to very distinctive wines. The 40 hectares of vines at Château Gassier are planted in this same terroir which enjoys a unique and preserved setting. 'Le Pas du Moine' is named after the pathway taken by the monks around the southern side of the mountain and serves as an invitation to explore the incredible diversity of the Sainte-Victoire. This wine has been organic certified since the 2016 vintage.

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

VINEYARDS

The 40 hectares of vines are planted as follows: 30% Grenache noir, 30% Cinsault, 30% Syrah, 7% Rolle and 3% Ugni blanc. All of the vineyards have been cultivated using organic practices since 2016. Its location in the Sainte Victoire terroir gives the majority of wines the Côtes-de-Provence Sainte-Victoire appellation, a part of the Côtes-de-Provence family, for which yields must not exceed 50 hectoliters per hectare.

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 : Intensely colored with lychee pink glimmers.

Nose : The nose exudes intense aromas of exotic fruits (mango, lychee, pineapple) and a touch of fresh almond.

Palate : A smooth and well balanced wine characterized by exotic fruits (mango, papaya) and grapefruit. The palate is silky smooth with excellent structure, volume and length.

FOOD PAIRINGS

Le Pas du Moine pairs to perfection with a grilled fillet of John Dory in a lemon sauce, a rib of veal in a herb crust or desserts such as a strawberry and mint soup.

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

OENOLOGIST

Léa Rouyet

Allergenes : contains sulfites



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Agriculture France

