



CHÂTEAU GASSIER

EN SAINTE-VICTOIRE

CUVÉE 946 BLANC 2018 75CL

Château Gassier is located a few kilometres from the city of a thousand fountains, Aix-en-Provence, and bears the values of the French Riviera and the Provençal Art de Vivre. The vines flourish on an exceptional terroir, at the foot of the Sainte-Victoire mountain. It is at an altitude of 946 metres, perched at the top of its western peak, that the Croix de Provence rises. In its Cuvée 946, Château Gassier has sought above all to capture all the elegance and the finest expression of the Sainte-Victoire terroir.



GRAPE VARIETY

Rolle, Ugni Blanc.

VINEYARD

The vineyard covers 40 hectares in the Côtes de Provence and Côtes de Provence Sainte-Victoire appellations. Since 1016, the vineyards have been cultivated using an organic approach in order to preserve the authenticity of the wines.

TYPE OF SOIL

Clay and limestone.

VINIFICATION

Harvesting at night to harvest the grapes at low temperature. De-stemming and direct pressing (2-3 hours). Cold stabilisation (1 week), settling and 100% fermentation in Austrian demi-muid.

AGEING

Aged 100% in Austrian demi-muid for 8-9 months with regular stirring every 2 weeks.

TASTING

A beautiful yellow color with emerald reflections. 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. 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 be served with brouillade of truffle, swordfish with citrus peel, bouillabaisse, octopus daube, brousse from Rove, banon, tartin tatin or pineapple crumble.

LABELS AND CERTIFICATIONS

Organic agriculture.

SERVICE ADVICE

To be served between 8 and 10°.

AGEING POTENTIAL

6 to 10 years



LE ROSÉ AVAIT UNE COULEUR, MAINTENANT IL A UN NOM

