



# CHÂTEAU GASSIER

EN SAINTE-VICTOIRE

## LE PAS DU MOINE WHITE 2021 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. The light of the Provençal sun, the breeze of the Mistral, the song of the cicadas, so many sensations and images that await the hiker in Sainte-Victoire. The cuvée Le Pas du Moine is part of this landscape and refers to the path once used by the monks.



### GRAPE VARIETY

100% Rolle.

### VINEYARD

### 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 fermentation at low temperature (13-14°) to preserve the aromas.

### TASTING

A silky and shiny dress with silver reflections. An intense and expressive nose marked by aromas of exotic fruits such as Hawaiian pineapple with subtle touches of white-fleshed fruits and citrus fruits such as Comice pear or tangerine. : The mouth reveals a nice balance and a nice roundness while enhancing the exotic notes perceived on the nose and revealing aromas of white flowers such as acacia. A length in the mouth on the freshness highlighting the structure and the typicality of the Sainte-Victoire.

### FOOD PAIRINGS

The Pas du Moine goes perfectly with sea urchins with wild asparagus, sushi or as a dessert with calissons ice cream.

### LABELS AND CERTIFICATIONS

Organic agriculture.

### SERVICE ADVICE

Serve between 9-12°C.

### AGEING POTENTIAL

2 to 4 years



LE ROSÉ AVAIT UNE COULEUR, MAINTENANT IL A UN NOM