



CHATEAU GASSIER
EN SAINTE-VICTOIRE

CHATEAU GASSIER, LE PAS DU MOINE, CÔTES DE PROVENCE SAINTE-VICTOIRE, 2023 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

Grenache, Syrah, Cinsault and Rolle.

VINEYARD

The vineyard covers 40 hectares in the Côtes de Provence and Côtes de Provence Sainte-Victoire appellations. Since 2016, 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 fermentation at low temperature (13-14°) to preserve the colour and aromas.

TASTING

Splendid nuances of litchee for this gleaming wine. A bewitching nose of citrus (kumquat), exotic fruit (litchee, papaya, passionfruit), and red berries. The full, generous palate is bursting with citrus (lemon caviar) and delicate notes of exotic fruit (Poncirus flying dragon). Superb structure and a finish of great persistence.

FOOD PAIRINGS

Le Pas du Moine rosé is a great match for a poke bowl with salmon, prawn, avocado and grapefruit, honeydew melon with Bayonne ham, grilled sea bream, and also ideal for aperitif.

LABELS AND CERTIFICATIONS

Organic agriculture.

SERVICE ADVICE

Serve between 9° and 11°.

AGEING POTENTIAL

1 to 2 years

**LE ROSÉ AVAIT UNE COULEUR, MAINTENANT IL A UN NOM
ROSÉ WAS ONCE A COLOR, NOW IT IS A NAME.**