

## ESPRIT GASSIER, CÔTES DE PROVENCE, 2023 75CL

A key player in Provence, Gassier perpetuates the Provençal Art de Vivre and invites you to dive into the heart of Provence. Discover the favourite moments of our influencers. This unique collaboration is available in 8 settings. By the pool, during a bike ride, a trip to the mountains, at the bend of a confidential cove, in love at sunset in front of the Golden Island or during a journey in Provence, enjoy your rosé moment with Esprit Gassier, floral, tempting and fresh!



### GRAPE VARIETY

Syrah, Grenache, Rolle, Semillion, Cabernet and Cinsault

### VINEYARD

This wine comes from the Provençal vineyards, a few kilometres from the beautiful city of Aix-en-Provence, close to the Mediterranean sea and at the foot of the Sainte-Victoire mountain. The rocky bar of the Sainte-Victoire asserts a continental microclimate and somewhat mitigates the vivacity of the Mistral.

### 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

A delicately pale wine in shades of peach. The nose is very expressive with fruity notes such as white peach and fragrant white pomelo. A well-balanced, smooth wine, with lovely peachy aromas, superb length and notes of yuzu zest on the finish.

### FOOD PAIRINGS

Excellent with a salmon and mango poke bowl, pan-seared shrimp skewers, Provençal vegetables à la plancha, or quite simply as an aperitif.

### SERVICE ADVICE

Serve at 8-10°C.

### 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.