946 2018

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 946 "946" AOP COTES DE PROVENCE SAINTE VICTOIRE ROSÉ DRY STILL 2018

Nestling in the foothills of the famous Mount Sainte Victoire, in the heart of a magnificent environment, a few kilometres only from Aix-en-Provence, the Château Gassier's 40 hectares vineyard benefits from this unique terroir. Perched at top of its western peak, at 946m, the Croix de Provence, proud and protectful looks after the vines of the estate. It's first of all the elegance and the most beautiful expression of the Ste Victoire terroir that Château Gassier captures in its cuvée 946.

GRAPE VARIETIES : Syrah, Grenache, Cinsault, Rolle, Ugni-blanc

VINEYARDS

The 40 hectares vineyard is composed of the following grape varieties: 30% Grenache noir, 30% Cinsault, 30% Syrah, 5% Cabernet-Sauvignon, 2% Rolle et 3% Ugni blanc. The Estate's wines have been officially certified organic wines since 2016. The majority of the wines have the Côtes-de-Provence Sainte-Victoire protected designation which allow a maximal production of 50 hectolitres/ha (vs 55 hectolitres/ha for the Côtes-de-Provence wines)

SOIL

Clay and limestone

TASTING NOTES

Appearance : Hints of pale apricot.
Nose : Intense nose with strong notes of peach. Subtle notes of pineapple and mango appear.
Palate : Strong and round wine in mouth. Aromas of banana and peach. Fine and elegant tannins.

FOOD PAIRINGS

To be served with scallops tartar, sea urchins from Méditerranée, bisque of crayfisyh or strawberry carpaccio.

Serving : Entre +10°C et +12°C

OENOLOGIST

Guillaume Cordonis

Allergenes : contains sulfites