

CUVÉE 946 ROSE 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 Provencal 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

Grenache, Syrah, Rolle.

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) and settling. Part of the wine is fermented at low temperature (14-15°C) in concrete tanks, a second part is fermented in Austrian demi-muid.

The fermented part in Austrian oak barrels is then aged for 6 months. A stirring of the lees is done regularly every 2 weeks.

TASTING

A clear robe with peachy tints. A beautiful aromatic complexity with greedy notes of small red fruits and stewed citrus fruits. A beautiful amplitude and roundness in the mouth accentuated by aromas of brioche and grilled almonds. The palate is rich and voluptuous with aromas of vanilla and a freshness of crunchy red fruits. A beautiful structure and a length on silky tannins.

FOOD PAIRINGS

The 946 is a perfect match for scallop tartar, Mediterranean sea urchin, sea bass fillet, creamy crayfish bisque with chives or strawberry carpaccio.

LABELS AND CERTIFICATIONS

Certified organic.

SERVICE ADVICE

To be served between 9-11°C.

AGEING POTENTIAL

4 to 6 years



