



CHÂTEAU GASSIER

EN SAINTE-VICTOIRE

ELEVAE 2019 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. A mountain, a terroir, an estate, a history... It is from this subtle blend that ELEVAE rosé was born. It is thanks to its delicate passage in demi-muid that its ageing is measured in years. ELEVAE, a confidential cuvée made from the best plots and only for the best vintages.



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), settling and 100% fermentation in Austrian half-muid barrels.

AGEING

Aged 100% in Austrian half-muid barrels for 24 months and regularly stirred every 2 weeks.

TASTING

A pretty mango color with golden reflections. A toasted and spicy nose with notes of cinnamon, which then develops notes of candied apricot. A frank attack with a nice roundness on aromas of nectarine and peach. The palate continues richly with slight notes of spices and acacia honey. A rosé full of balance and finesse with a lingering finish. Vanilla aromas and melted tannins on the finish.

FOOD PAIRINGS

For Japanese chef Ippei Uemura, ELEVAE is a perfect match for free-range chicken with morel mushrooms, red mullet in a shellfish and citrus sauce or Wagyu beef chop aged for 18 weeks in Himalayan salt.

LABELS AND CERTIFICATIONS

Organic agriculture.

SERVICE ADVICE

Serve between 11 and 13°.

AGEING POTENTIAL

6 to 10 years

LE ROSÉ AVAIT UNE COULEUR, MAINTENANT IL A UN NOM