



CHÂTEAU GASSIER

EN SAINTE-VICTOIRE

LE PAS DU MOINE ROSÉ 2022 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 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 fermentation at low temperature (13-14°) to preserve the colour and aromas.

TASTING

Splendid and blazing colour with hints of light lychee. An intense nose with aromas of passion fruit and red raspberry. A refined, elegant and refreshing wine. A beautiful structure in the mouth with notes of exotic fruits.

FOOD PAIRINGS

Will go perfectly with oysters, a salmon/shrimp/avocado/pomelo pokebowl, melon with cured ham or sea bream ceviche or as an 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

