

## ESPRIT GASSIER AOP CÔTES DE PROVENCE 75CL 2023

A key player in Provence, Gassier perpetuates the Provençal Art de Vivre and invites you on a journey to Provence. It's the perfect way to remember the holidays of the last few summers on the Côte d'Azur, under the Mediterranean sun. Dive into the heart of Provence and enjoy your rosé moment with Esprit Gassier, floral, gourmand and fresh!



### GRAPE VARIETY

Grenache, Cinsault, Mourvèdre, Syrah

### 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

Pale color with white nectarine highlights. On the nose, notes of white-fleshed fruit (peach, nectarine), citrus (Corsican clementine) and exotic fruit. A fine balance on the palate between tension and roundness, with delicate notes of white-fleshed fruit and citrus zest. Long finish.

### FOOD PAIRINGS

Will go perfectly with a salmon/mango pokebowl, snacked shrimp skewers, sushis, avocado and salmon bagel or as an aperitif.

### SERVICE ADVICE

Serve between 8 and 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.