

ESPRIT GASSIER, COLLECTION "A JOURNEY IN PROVENCE" 2022 75CL

A key player in Provence, Gassier perpetuates the Provençal Art de Vivre and invites you to dive into the heart of Provence. Discover the favourite moments of our influencers. This unique collaboration is available in 8 settings. By the pool, during a bike ride, a trip to the mountains, at the bend of a confidential cove, in love at sunset in front of the Golden Island or during a journey in Provence, enjoy your rosé moment with Esprit Gassier, floral, tempting and fresh!



GRAPE VARIETY

Grenache, Cinsault, Syrah, Rolle, Ugni Blanc.

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

A light colour with peach nuances. An expressive nose with delicate notes of white flowers, peach and pomelo. A balanced and round wine in the mouth. A nice length with peach aromas and a fresh finish with a touch of acidity.

FOOD PAIRINGS

Will go perfectly with a salmon/mango pokebowl, snacked shrimp skewers and Provençal vegetables a la plancha or as an aperitif.

LABELS AND CERTIFICATIONS

Organic agriculture.

SERVICE ADVICE

Serve at 8-10°C.

AGEING POTENTIAL

1 to 2 years

LE ROSÉ AVAIT UNE COULEUR, MAINTENANT IL A UN NOM