



GASSIER

Craft wines from Provence

GASSIER, CÔTES DE PROVENCE, ROSÉ 75CL 2024

Cuvée Gassier is the very expression of an inspired, unspoilt Provence, where the voice of the terroir resonates in every plot and where the winemaker's savoir-faire is revealed in every bottle. This Côtes de Provence, is the fruit of rigorous mastery of grape selection, vinification and blending. It offers freshness and harmonious balance.



GRAPE VARIETY

Grenache, Cinsault, Syrah and Vermentino.

VINEYARD

Since 1982, Maison Gassier has been crafting cuvées with an artisanal and creative approach, drawing inspiration from the exceptional terroir of Sainte-Victoire. Each plot is studied in detail to adapt the cultivation methods to the specific characteristics of each vine. We combine traditional craftsmanship with innovation, ensuring that everything we do is driven by an ongoing quest for balance and quality, from pruning to harvesting, through to winemaking. This precision work in the vineyards allows us to capture the authentic expression of our clay and limestone soils, along with the unique influence of our climate, to produce expressive, lively wines in the Côtes de Provence and Côtes de Provence Sainte-Victoire appellations.

TYPE OF SOIL

Red clay and limestone.

VINIFICATION

The grapes are harvested at night, allowing the berries to be picked at a cool temperature and limiting the risk of oxidation. This is followed by direct, slow and gentle pressing, reducing contact between the skins and the juice to preserve the freshness and lightness of the fruit, while avoiding excessive colouring of the juice. The juice is then kept at a low temperature to preserve its fresh, delicate aromas, before fermentation begins.

AGEING

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