



CHÂTEAU GASSIER

EN SAINTE VICTOIRE

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946

CÔTES DE PROVENCE-SAINTE-VICTOIRE



WINE NAME: Perched at the top of Sainte-Victoire's western peak, at an altitude of 946 meters (3,104 feet), the Croix de Provence looks over the Provençal vineyards. It was built in 1875 by local priests, after Provence was spared the plague. In its cuvée 946, Château Gassier captures the elegance and most beautiful expression of the Saint-Victoire terroir.

GRAPE VARIETALS: Grenache, Syrah, Rolle (Vermentino)

APPELLATION: Côtes de Provence Sainte-Victoire was acknowledged as an appellation in its own right in 2005. The vineyard area of Sainte-Victoire is viewed as one of the most unspoiled in France. It has been classified as a natural reserve "Grand Site de France."

VINEYARDS: Château Gassier is situated 25 kilometers (15.5 miles) from Aix en Provence, at the foot of Mount Sainte-Victoire. Its 40 hectares (98.84 acres) benefit from an ideal location in the heart of the Arc Valley, protected by Sainte-Victoire in the north, the Regagnas hills in the south and the Aurélien mountains to the east. The vineyards are at 330 meters (1,082 feet) with a southern exposure.

SOIL: Clay and limestone pebbles and sand caused by erosion of Mount Sainte-Victoire

AGE OF VINES: Grenache planted in 1982; Syrah in 2002; Rolle (Vermentino) in 1998

VINE DENSITY / TRAINING: 4,000 vines/hectare (1,619 vines/acre); Cordon de Royat (double and single)

VITICULTURE: 100% organic; will be officially certified organic with the 2016 vintage

HARVEST: September 3-18 in fine weather; yields 45 hl/ha (3.33 tons/acre); night harvests

PRESSING: Cold direct pressing, skin contact during filling of the press

FERMENTATION: The creation of 946 Rosé requires precise winemaking based upon the fine and delicate assembly of three basic components: To begin, we select a wine from the heavier parts of the juice (lees) previously stored at a low temperature of 4 C (39 F) and then filtered. This base gives the wine its roundness in the mouth. The next derives from the alcoholic fermentation in half muid (500-liter/132-gallon barrels) of new Austrian wood (Stockinger) which gives complexity to the wine. The final component comes with cool fermentation between 14 C (57.2 F) and 16 C (60.8 F) in concrete tank to reveal the delicate aromas.

FINING AND FILTRATION: Bentonite fining and tangential filtration

ALCOHOL: 13%

TASTING NOTES: A pale pink with apricot and salmon hints. The nose boasts intense notes of white flowers, peaches and exotic fruits (mango, fresh coconut and papaya). Upon aeration, vanilla and warming spices are more present, finishing with roasted aromas. On the palate, the 946 has good length. The tropical notes reappear (papaya, guava, mango), as do citrus and spices, combining with silky, elegant tannins for a luxuriant complexity.

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