



CHÂTEAU GASSIER

EN SAINTE VICTOIRE

CHÂTEAU GASSIER 2016 LE PAS DU MOINE CÔTES DE PROVENCE SAINTE-VICTOIRE



WINE NAME: "Le Pas du Moine" is "the path of the monk," a reference to the footpath leading to an ancient priory on the south-facing slope of Mount Sainte Victoire, the mountain known as the guardian of the spirits of Provence and defining the northern boundary of the appellation.

GRAPE VARIETALS: 34% Syrah, 33% Grenache, 16% Cinsault, 12% Rolle, 5% Ugni Blanc

APPELLATION: 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 and 2000; Syrah in 1992 and 2003; Cinsault in 2004; Rolle in 1997 and 1998; Ugni Blanc in 1987

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

VITICULTURE: 100% organic

HARVEST: 2016 was hot and dry with light rain falling in September leading to a healthy harvest of great quality and balance.

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

FERMENTATION: At a low temperature of 14 C (57.2 F) and then 18 C (64.4 F) at the end of the fermentations

MATURATION: In cement cuves for 2.5 to 3 months

FINING AND FILTRATION: Bentonite fining and tangential filtration

ALCOHOL: 13%

TASTING NOTES: Pale lychee fruit color; intense nose playing with white floral and exotic fruit notes. In the mouth, the first impression is fresh and round, supported by citrus fruit delicacy (guava and grapefruit), with a lingering finish.

SERVING SUGGESTIONS: Serve chilled to 10-12 C (50-54 F) Amazing as an apéritif, this rosé also matches perfectly with Mediterranean gastronomy, such as ratatouille, and Asian cuisine, such as sushi, spring rolls or stir-fried beef.