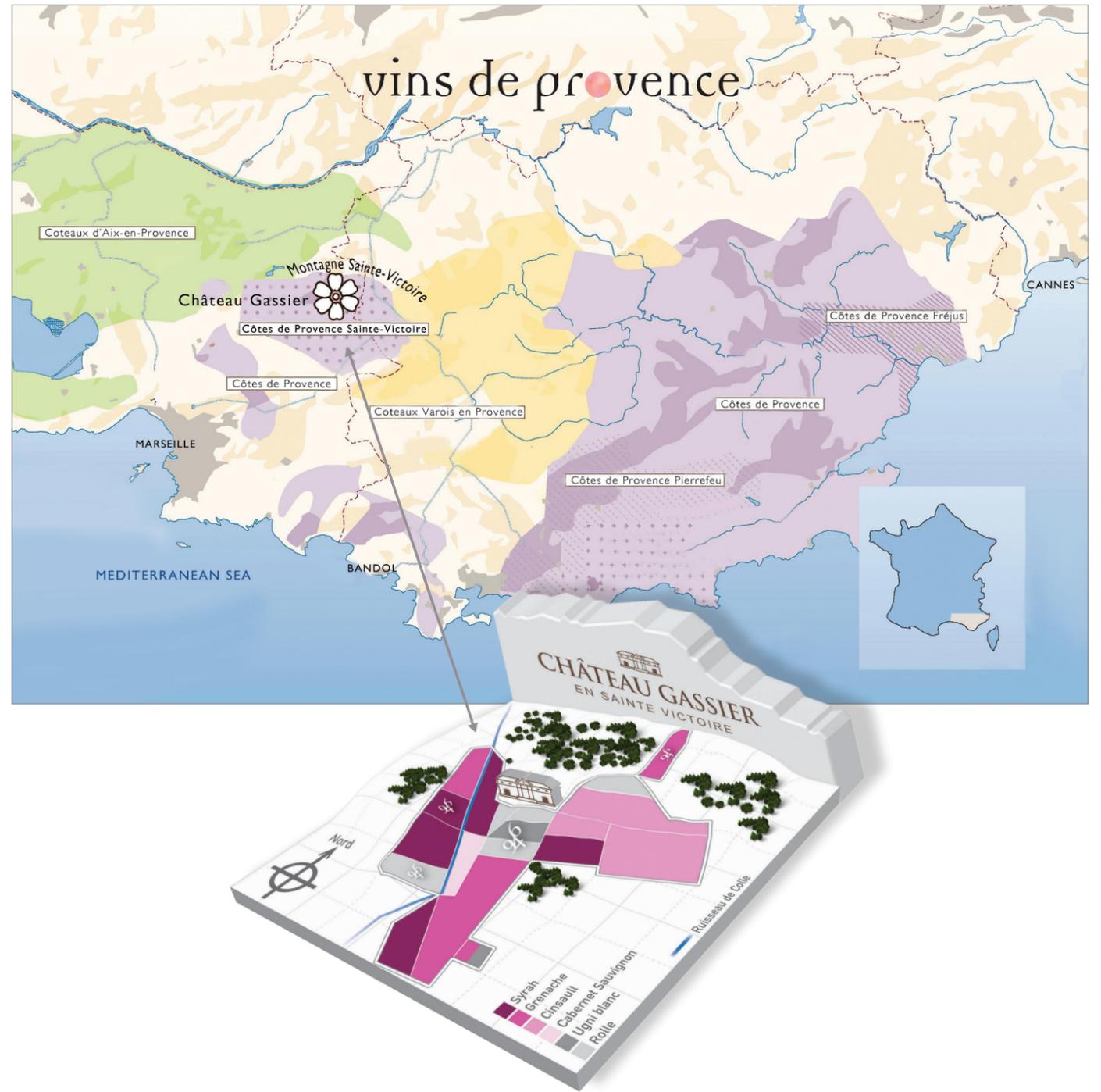



CHÂTEAU GASSIER
 EN SAINTE VICTOIRE


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CHÂTEAU GASSIER

The spectacular backdrop of Mount Sainte-Victoire towers above Château Gassier's 40 hectares (98.8 acres) of vineyards. Château Gassier concentrates on producing rosés from the Côtes de Provence (Esprit Gassier) and Côtes de Provence Sainte-Victoire (Le Pas du Moine and 946).

HISTORY OF THE GASSIER FAMILY

One of the oldest families of Provence, dating back to 1421, the Gassier family was granted the title of baron in 1938 and became part of the French nobility.

The Gassiers' winemaking history began at the end of the 19th century when they purchased 1,000 hectares (2,471 acres) in Saint Estève, of which 200 hectares (494 acres) were dedicated to vineyards. Anthony Gassier, representing the fourth generation of vinegrowers in the family, purchased the 40 hectares where Chateau Gassier now stands in 1982. The winery had been built in 1973 and was known as Jas du Luc at the time of purchase.

Fifth-generation Georges Gassier joined the family winery in 1997 as vinegrower. Georges is a true local who completed technical studies in viticulture and oenology in Marseille before specializing in the wine business in Paris.



Georges Gassier, fifth-generation vinegrower

CÔTES DE PROVENCE

Wine has been made in Provence for over 2,600 years, making it the oldest wine-producing region of France. Vineyards dating back to 200 BC were planted by the Romans. From the fifth to the seventh centuries, most of the vineyards were tended by monks.

SAINTE-VICTOIRE

Elevated to appellation status in 2005, the vineyard area of Sainte-Victoire is a unique site on the slopes of the upper Arc River Valley. The Côtes de Provence Sainte-Victoire vineyards are considered to be some of the most natural in France, as they are located in the heart of the preserved area of the Grand Site Sainte-Victoire. The microclimate is semi-continental, with Mount Sainte-Victoire providing a shield from the Mistral's intensity. The Aurélien and Sainte-Baume mountains to the south block the entrance of sea influences. Strong gusts may still occur, but these protect the vines from parasites.

The vineyards surrounding the Gassier estate are planted in silty and sandy clay and limestone pebbles. The sand is the result of erosion of Mount Sainte-Victoire. The designated land area of Sainte-Victoire totals 2,225 hectares (5,498 acres); total area in production is just 506 hectares (1,250 acres).

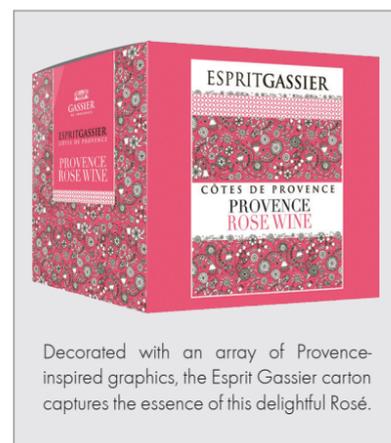
"GRAND SITE DE FRANCE"

The designation "Grand Site de France," conferred by the French Ministry of Ecology and Sustainable Development, recognizes a location that is conserved and managed following sustainable development practices. These practices include conservation of the

landscape and the "spirit" of the site, and require an openness to visitors and the active participation of the inhabitants. Mount Sainte-Victoire is one of the most unspoiled sites in France. It was designated in 2005 and is one of just six sites meeting stringent requirements so that it is allowed to use the "Grand Site de France" logo.

ORGANIC VITICULTURE

Château Gassier's estate vineyards range in age up to 34 years old. They have been farmed sustainably and in harmony with their natural surroundings. In 2010, Château Gassier decided to take the first step towards organic viticulture. Since then, parcel after parcel, the vineyard team has worked the land without chemical treatments, maintaining the vines following organic rules and regulations. They have taken the time necessary for the vines and workers to embrace this evolution, and their first organically certified wines will be offered with the 2016 vintage.



WINE NAME

VARIETALS/VINE AGE

WINEMAKING/AGING

TASTING NOTES

FOOD PAIRINGS



ESPRIT GASSIER
CÔTES DE PROVENCE

"Gassier Spirit" is the combination of the exceptional terroir of the Sainte-Victoire region with Côtes de Provence varietals to produce a wine that expresses the family's passion, expertise and creativity.

Grenache, planted in 1980
Cinsault, planted in 1990
Syrah, planted in 1995
Rolle, planted in 1985

Cold direct pressing, skin contact during filling of the press; fermentation in stainless steel at low temperature of 14 C (57.2 F) and then 18 C (64.4 F) at the end of fermentation; maturation in stainless steel for three months; bentonite fining and tangential filtration

A light salmon, peach color; floral aromas with white and yellow fruit notes (peach, apricot and pear); on the palate, round and delicate with hints of white peach, mandarin and citrus (grapefruit); fresh and dry.

Serve chilled to 10-12 C (50-54 F); lovely to sip on its own or with shrimp and avocado salsa, delicate white fish with aioli, pan-fried shell fish with garlic and parsley, grilled scallops with kaffir lime, sautéed young vegetables or with fruit desserts, such as raspberry sorbet.



LE PAS DU MOINE
CÔTES DE PROVENCE SAINTE-VICTOIRE

"Le Pas du Moine" is the "Path of the Monk," the footpath along the south-facing slope of Mount Sainte-Victoire, leading to their priory. The mountain is known as the guardian of the spirits of Provence.

Grenache, planted in 1982 and 2000
Syrah, planted in 1992 and 2003
Cinsault, planted in 2004
Rolle, planted in 1987 and 1998
Ugni blanc, planted in 1987

Night harvests, cold direct pressing, skin contact during filling of the press; Fermentation at 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; bentonite fining and tangential filtration

Clear rosé with lychee fruit color; fresh aromas of exotic fruits (guava, mango and pineapple); on the palate, fresh and round, supported by exotic fruit delicacy (passion fruit, mango and pink grapefruit), with a lingering finish.

Serve chilled to 10-12 C (50-54 F); amazing as an apéritif, this rosé also matches perfectly with Mediterranean gastronomy, such as La Ratatouille, grilled shellfish or anchovies fried in olive oil, and with Asian cuisine, such as sushi, spring rolls or stir-fried beef.



946
CÔTES DE PROVENCE SAINTE-VICTOIRE

From the top of Sainte-Victoire's western peak, at an altitude of 946 meters (3,104 feet), the Cross of Provence looks over the vineyards. It was built in 1875 by local priests after Provence was spared from the plague.

Grenache, planted in 1982 and 2000
Syrah, planted in 1992 and 2003
Rolle, planted in 1987 and 1998

Three components make up 946. The first piece provides a round palate as a result of extended low temperature lees exposure. The second is fermented in 500-liter Stockinger barrels from Austria and provides complexity. The final is fermented in concrete tanks and shows delicate aromas.

Pale pink with apricot and salmon hints; on the nose, notes of white flowers, peaches and exotic fruits (mango, fresh coconut and papaya); on the palate, tropical notes (papaya, guava and mango), citrus and spices, combine with silky, elegant tannins for a luxuriant complexity.

When served between 11-13 C (52-55 F), the wine reveals its aromatic complexity – exotic fruit and white flowers with subtle spicy notes. On a summer day, in front of the sea, serve it chilled even further as an apéritif; excellent with tartare of red tuna and freshly chopped tomato.