



CHÂTEAU GASSIER

EN SAINTE-VICTOIRE

CHÂTEAU GASSIER 2019 ESPRIT GASSIER CÔTES DE PROVENCE



WINE NAME: “Esprit Gassier” is the “Gassier Spirit” that combines 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. The beautiful label, designed by a local artist, is silk-screened on the bottle to create a striking package.

GRAPE VARIETALS: 40% Grenache, 31% Syrah, 12% Cinsault, 6% Semillon, 5% Rolle, minimal blend of Cabernet, Carignan, Tibouren, Mourvèdre and Clariette

APELLATION: Côtes de Provence

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 Regagnans hills in the south and the Aurélien mountains to the east. The vineyards are at 330 meters (1,082 feet) with a southern exposure. Esprit Gassier is sourced from a blend of neighboring parcels surrounding the estate vineyards of Château Gassier.

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

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

HARVEST: Started end of August, with fine weather; fruit was picked at peak of ripeness

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

FERMENTATION: In stainless steel at a 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 2 months

FINING AND FILTRATION: Bentonite fining and tangential filtration

ALCOHOL: 13%

APPEARANCE: A very clear Rosé with lychee shades

NOSE: Notes of almond flowers with peach notes

PALATE: The wine is pleasant and generous with a round body, great freshness and long lasting aromas reminiscent of fresh almond and redcurrant.

FOOD PAIRING: To be served between 8°C and 10°C as an aperitif, or with California maki, grilled sole, stir fry, razor clam, or poke bowl.

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