



# CHÂTEAU GASSIER

## EN SAINTE-VICTOIRE

### CHÂTEAU GASSIER 2020 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:** 39% Grenache, 21% Syrah, 20.5% Cinsault, 5% Mourvedre, 4.5% Rolle, 4.5% Carignan, 1.5% Tibouren, 1.5% Cabernet Sauvignon, 1.5% Semillon, 1% Clairette

**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 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. 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 appealing rosé with light peach shades

**NOSE:** Notes of pineapple and red blush grapefruit

**PALATE:** The wine is pleasant and generous with a round body, great freshness and expressive aromas. Finish on yuzu notes.

**FOOD PAIRING:** To be served between 8°C and 10°C as an aperitif or with California maki, halibut fish, poke bowl or curry quinoa.

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