



# GASSIER

Craft wines from Provence

## GASSIER, 946, CÔTES DE PROVENCE SAINTE-VICTOIRE, ROSÉ 2022 75CL

Introduced in 2010, this cuvée 946, with its distinctive signature style, is the fruit of passionate research by Georges Gassier, one of the pioneers in crafting an exceptional matured rosé. Its name, inspired by the altitude of the Croix de Provence on the Montagne Sainte-Victoire, reflects the excellence of this wine, which reaches new heights every year. This cuvée crafted from a single-vineyard selection reveals an assertive character combining finesse and complexity.



### GRAPE VARIETY

Grenache, Syrah and Vermentino.

### VINEYARD

Since 1982, Maison Gassier has been crafting cuvées with an artisanal and creative approach, drawing inspiration from the exceptional terroir of Sainte-Victoire. The vineyard, which is run using organic farming methods, is cultivated with the utmost respect for the environment. Each plot is studied in detail to adapt the cultivation methods to the specific characteristics of each vine. We combine traditional craftsmanship with innovation, ensuring that everything we do is driven by an ongoing quest for balance and quality, from pruning to harvesting, through to winemaking. This precision work in the vineyards allows us to capture the authentic expression of our clay and limestone soils, along with the unique influence of our climate, to produce expressive, lively wines in the Côtes de Provence and Côtes de Provence Sainte-Victoire appellations.

### TYPE OF SOIL

Red clay and limestone.

### VINIFICATION

The grapes are harvested at night to ensure that the berries are picked at a low temperature and to limit the risk of oxidation. This is followed by slow, gentle direct pressing, reducing contact between the skins and the juice to preserve the freshness and lightness of the fruit. The juice is then kept at a low temperature. 1/3 of the juice ferments in concrete vats, to reveal the pure character of the grapes, and the remaining 2/3 ferments in Austrian oak barrels (500L), favouring micro-oxygenation and the development of texture and complexity.

### AGEING

These 2/3 barrels are then matured for 6 months, with regular stirring of the lees to enrich the aromatic palette and give the wine a creamy, smooth texture.

### TASTING

A luminous colour with coppery highlights. Splendid aromatic intensity between complexity and elegance in rich notes of quince, dried apricot, a hint of Madagascar vanilla and discreet spicy notes (nutmeg). The palate offers rich, voluptuous aromas of brioche, grilled almond, and a touch of acacia honey. Good structure and length with silky tannins.

### FOOD PAIRINGS

Stunning with a scallop tartare, Mediterranean sea urchins, a grilled John Dory, a creamy crayfish bisque with chives, Guinee fowl supreme with chanterelle and morel mushroom and chestnuts, or a carpaccio of strawberries.

### LABELS AND CERTIFICATIONS

Organic farming.

### SERVICE ADVICE

Serve between 9-11°C.

### AGEING POTENTIAL

4 to 6 years