



## GASSIER, 946, CÔTES DE PROVENCE, WHITE 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

Vermentino and Ugni Blanc.

### 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, so that the berries are picked at a cool temperature 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, while avoiding excessive colouring of the juice. The juice is then kept at a low temperature to preserve its fresh, delicate aromas. The juice then ferments in Austrian oak barrels (500L), favouring micro-oxygenation which contributes to the development of the wine's texture and complexity.

### AGEING

The wine is matured in barrel for 18 months, during which time regular stirring of the lees enriches the aromatic palette and gives the wine a creamy, unctuous texture.

### TASTING

A lovely pale yellow colour with silver highlights. The nose is beautifully intense, with notes of white fruit such as vine peach, accompanied by a hint of acacia and a touch of honey on the finish. On the palate, a touch of brioche and a straightforward attack make up a fine balance, combining tension and roundness, thanks to the Rolle grape, which adds fatness. It evolves on the palate with a well-structured, slightly tannic finish, with a hint of spice and cinnamon.

### FOOD PAIRINGS

The cuvée 946 goes perfectly with a parmesan and truffle risotto. For cheese, Roquefort or Banon would be ideal with this cuvée, or for dessert with an apricot crumble.

### LABELS AND CERTIFICATIONS

Organic farming.

### SERVICE ADVICE

Serve between 11-13°C.

### AGEING POTENTIAL

4 to 6 years



[www.gassier-provence.fr](http://www.gassier-provence.fr)