



GASSIER, CÔTES DE PROVENCE, WHITE 75CL 2024

Cuvée Gassier is the very expression of an inspired and preserved Provence, where the voice of the terroir echoes through every plot, and the winemaking craftsmanship shines through in every bottle. This Côtes de Provence, certified organic, reflects a rigorous mastery of grape selection, vinification and blending. It delivers exceptional tension, vibrant freshness and harmonious balance.



GRAPE VARIETY

100% 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, allowing the berries to be picked at a cool temperature and limiting the risk of oxidation. This is followed by direct, slow and gentle 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, before fermentation begins.

TASTING

Light colour with glints of silver. The nose has a refreshing minerality, with aromas of white fruit and floral notes (white flowers). On the palate, it is generous and round, with a rich texture and a lovely tangy finish with a hint of grapefruit zest.

FOOD PAIRINGS

This Gassier white would go perfectly with linguine alle vongole, fresh oysters, a salmon/shrimp/avocado/pomelo poke bowl, or sea bream ceviche. It is also superb as an aperitif, accompanied by melon and cured ham.

LABELS AND CERTIFICATIONS

Organic farming.

SERVICE ADVICE

Serve at 8-10°C.

AGEING POTENTIAL

1 to 2 years

