



## GASSIER, ELEVAE, CÔTES DE PROVENCE SAINTE-VICTOIRE, ROSÉ 2019 75CL

Much like the Sainte-Victoire, our cuvée ELEVAE ranks among the finest wines for cellaring. ELEVAE is a blend of old vines of Grenache, Syrah and Vermentino, harvested from our finest micro-parcels. Fermented and matured for 24 months in Austrian oak demi-muid with regular stirring of the lees, ELEVAE is produced in limited quantities (around 2000 bottles) and is only made in the most exceptional vintages.



### 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

Harvesting is carried out at night to harvest the berries at a low temperature and 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 is then fermented in Austrian oak barrels (500L), a method that encourages micro-oxygenation and the development of the wine's texture and complexity.

### AGEING

The wine is aged in barrel for 24 months, during which time regular stirring of the lees enriches the aromatic palette and imparts a creamy, unctuous texture.

### TASTING

A pretty mango color with golden reflections. A toasted and spicy nose with notes of cinnamon, which then develops notes of candied apricot. A frank attack with a nice roundness on aromas of nectarine and peach. The palate continues richly with slight notes of spices and acacia honey. A rosé full of balance and finesse with a lingering finish. Vanilla aromas and melted tannins on the finish.

### FOOD PAIRINGS

For Japanese chef Ippei Uemura, ELEVAE is a perfect match for free-range chicken with morel mushrooms, red mullet in a shellfish and citrus sauce or Wagyu beef chop aged for 18 weeks in Himalayan salt.

### LABELS AND CERTIFICATIONS

Organic farming.

### SERVICE ADVICE

Serve between 11 and 13°.

### AGEING POTENTIAL

6 to 10 years