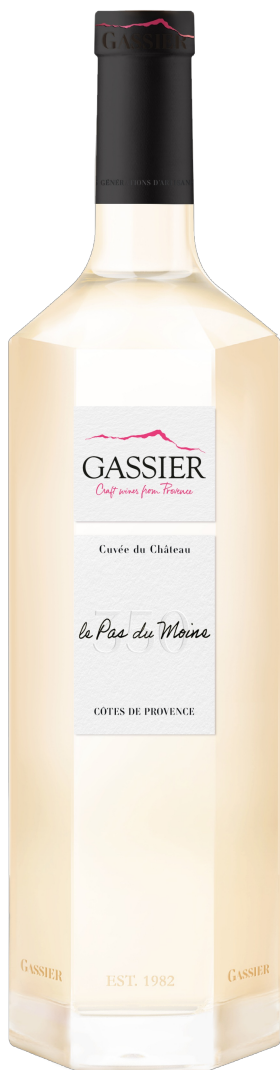




GASSIER, LE PAS DU MOINE - 350, CÔTES DE PROVENCE, WHITE 2024 75CL

Our cuvée Le Pas du Moine-350 is named after the ancient path once travelled by monks to reach the Croix de Provence on the Montagne Sainte-Victoire, and to the altitude of our vineyard. This wine draws its power from the natural freshness of our terroir. Night harvesting preserves the freshness of the berries and prevents oxidation, with each stage of the winemaking process carefully designed to maintain this freshness. Vinified in the historic concrete vats of Maison Gassier, this cuvée expresses the authentic character of the Sainte-Victoire terroirs with precision and purity.



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, 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. Fermentation takes place in concrete vats, a historic choice for Maison Gassier, to bring out the pure, authentic character of the grapes.

AGEING

The wine is then matured in concrete vats for 2 to 4 months before bottling.

TASTING

A bright, satiny colour with silvery gleams. The nose is intense and expressive, redolent with exotic fruit, subtle touches of orchard fruit and citrus and a beautiful elegance enhanced by minerality. Magnificent balance in the mouth, with roundness and a fresh mid-palate, revealing smooth aromas of white flowers. Long and fresh finish with citrus notes (lemon).

FOOD PAIRINGS

The Pas du Moine-350 white goes perfectly with sea urchins with wild asparagus, sushi or as a dessert with calissons ice cream.

LABELS AND CERTIFICATIONS

Organic farming.

SERVICE ADVICE

Serve between 9-12°C.

AGEING POTENTIAL

2 to 4 years