



GASSIER

Craft wines from Provence

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. 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 terroir of Sainte-Victoire. The vineyard, which is run using organic farming methods, is cultivated with the utmost respect for the environment. The plot is studied in detail to adapt cultivation methods to the specific characteristics of the vine. We combine traditional craftsmanship with innovation, ensuring that everything we do is driven by a 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 & Cru Sainte-Victoire appellations.

TYPE OF SOIL

Red clay and limestone.

VINIFICATION

Night harvesting ensures a fresh crop and limits oxidation. Fermentation takes place in 500-liter Austrian oak barrels, with regular stirring of the lees, promoting micro-oxygenation and the development of texture and complexity.

AGEING

The wine is aged in barrels for 6 to 9 months, during which time regular stirring of the lees enriches the aromatic palette and gives the wine a creamy, smooth texture.

TASTING

A lovely pale yellow colour with silver highlights. The nose is intense with notes of white fruit like vine peach, a hint of acacia, and honey on the finish. The palate offers brioche and a straightforward attack, balancing tension and roundness from the Rolle grape. It finishes well-structured and slightly tannic, 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