



# GASSIER

*Craft wines from Provence*

## GASSIER, CÔTES DE PROVENCE, ROSÉ 2025 75CL

Cuvée Gassier is the very expression of an inspired, unspoilt Provence, where the voice of the terroir resonates in every plot and where the winemaker's savoir-faire is revealed in every bottle. This Côtes de Provence, certified organic is the fruit of rigorous mastery of grape selection, vinification and blending. It offers freshness and harmonious balance.



### GRAPE VARIETY

Syrah, Grenache, Cinsault, 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 & Cru 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

Pale colour with delicate peach hues. The nose reveals a beautiful aromatic intensity combining fresh red fruits (strawberry and blackcurrant) with subtle notes of peach. On the palate, the balance is harmonious, carried by a round and indulgent texture, supported by a pleasant freshness. The finish is long and expressive, lingering on notes of wild strawberry and cranberry.

### FOOD PAIRINGS

The Gassier cuvée pairs perfectly with a salmon and mango poké bowl, grilled prawn skewers and Provençal vegetables cooked à la plancha, or is ideal as an aperitif.

### LABELS AND CERTIFICATIONS

Organic farming.

### SERVICE ADVICE

Serve between 8 and 10°C.

### AGEING POTENTIAL

1 to 2 years