



GASSIER

Craft wines from Provence

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 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

Harvesting is done at night to keep berries cool and avoid oxidation. Slow, gentle pressing reduces skin contact to preserve freshness and lightness, avoiding excess colour. The juice is kept cool to maintain aromas and ferments in 500L Austrian oak barrels, encouraging micro-oxygenation and developing 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 colour with golden reflections. A toasted, spicy nose with cinnamon and candied apricot notes. A frank attack with roundness on nectarine and peach aromas. The palate continues richly with subtle spices and acacia honey. A rosé full of balance and finesse with a lingering finish of vanilla aromas and melted tannins.

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