



GASSIER

Craft wines from Provence

LE PAS DU MOINE-350, CÔTES DE PROVENCE CRU SAINTE-VICTOIRE, ROSÉ 2025 75 CL

Le Pas du Moine - 350, named in homage to the monks' path leading to the Croix de Provence and the altitude of our vineyard, draws its strength from the natural freshness of the terroir. Harvested at night to preserve this freshness, the berries are vinified in the historic concrete vats of Maison Gassier, revealing all the authenticity of the Sainte-Victoire terroirs.



GRAPE VARIETY

Cinsault, 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 & Cru Sainte-Victoire appellations.

TYPE OF SOIL

Red clay and limestone.

VINIFICATION

Grapes are harvested at night to keep them cool and avoid oxidation. They undergo slow, gentle pressing to preserve freshness and limit color. The juice is kept cold to maintain delicate aromas, then fermented in concrete vats to highlight the grapes' pure character.

AGEING

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

TASTING

Light colour with lychee highlights. The nose blends exotic fruits (mango, lychee, passion fruit) with red fruits (pomegranate, blackcurrant, blackberry). On the palate, plum and mirabelle unfold in a full, generous texture with lovely roundness, followed by peach and fresh redcurrant, and a tangy grapefruit finish.

FOOD PAIRINGS

This wine pairs well with a salmon poké bowl, sea bream ceviche, scallop carpaccio, grilled sea bass or grilled octopus with lemon sauce. Ideal as an aperitif with aubergine caviar and sun-dried tomatoes, it also enhances a dessert of roasted pineapple and passion fruit.

LABELS AND CERTIFICATIONS

Organic farming.

SERVICE ADVICE

Serve between 9° and 11°.

AGEING POTENTIAL

1 to 2 years