



GASSIER

Craft wines from Provence

LE PAS DU MOINE - 350, CÔTES DE PROVENCE, WHITE 2025 75CL

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

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 to keep them cool and avoid oxidation. They are then directly, slowly and gently pressed to reduce skin contact and preserve the fruit's freshness and lightness, avoiding excess colour. The juice is kept at a low temperature to maintain its fresh, delicate aromas. Fermentation occurs in concrete vats, a historic choice for Maison Gassier, to reveal the grapes' pure, authentic character.

AGEING

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

TASTING

A silky, brilliant colour with silvery highlights. The nose opens with citrus and white fruit notes, evolving into a refined expression with mineral nuances. On the palate, a touch of brioche adds roundness and structure, supported by white-fleshed fruit aromas. The finish is fresh and tangy, with notes of lemon caviar and a subtle hint of iodine.

FOOD PAIRINGS

Le Pas du Moine – 350 s'accordera parfaitement avec des oursins aux asperges sauvages, des sushis, un filet de saint-pierre à la plancha, ou encore en dessert avec une glace aux calissons.

LABELS AND CERTIFICATIONS

Organic farming.

SERVICE ADVICE

Serve between 9-12°C.

AGEING POTENTIAL

2 to 4 years

