



# CHÂTEAU GASSIER

EN SAINTE VICTOIRE

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946

CÔTES DE PROVENCE-SAINTE-VICTOIRE



**WINE NAME:** 946 is named for the Croix de Provence that was erected at the top of Sainte-Victoire's western peak, at an altitude of 946 meters (3,104 feet), above the Provençal vineyards. The cross was built in 1875 by local priests, after Provence was spared the plague. In cuvée 946, Château Gassier captures the elegance and most beautiful expression of the Saint-Victoire terroir.

**GRAPE VARIETALS:** 45% Grenache, 45% Syrah, 10% Rolle (Vermentino)

**APPELLATION:** Côtes de Provence Sainte-Victoire was acknowledged as an appellation in its own right in 2005. The vineyard area of Sainte-Victoire is viewed as one of the most unspoiled in France. It has been classified as a natural reserve "Grand Site de France."

**VINEYARDS:** Château Gassier is situated 25 kilometers (15.5 miles) from Aix en Provence, at the foot of Mount Sainte-Victoire. Its 40 hectares (98.84 acres) benefit from an ideal location in the heart of the Arc Valley, protected by Sainte-Victoire in the north, the Regagnas hills in the south and the Aurélien mountains to the east. The vineyards are at 330 meters (1,082 feet) with a southern exposure.

**SOIL:** Clay and limestone pebbles and sand caused by erosion from Mount Sainte Victoire

**AGE OF VINES:** Grenache planted in 1982; Syrah in 2002; Rolle (Vermentino) in 1998

**VINE DENSITY / TRAINING:** 4,000 vines/hectare (1,619 vines/acre); Cordon de Royat (double and single)

**VITICULTURE:** 100% organic; will be officially certified organic with the 2017 vintage

**HARVEST:** September 20, 21 and 22; early morning

**PRESSING:** Cold direct pressing, skin contact during filling of the press

**FERMENTATION:** The creation of 946 Rosé requires precise winemaking based upon the fine and delicate assembly of three basic components: To begin, we select a wine from the heavier parts of the juice (lees) previously stored at a low temperature of 4 C (39 F) and then filtered. This base gives the wine its roundness in the mouth. The next derives from the alcoholic fermentation in half muid (500-liter/132-gallon barrels) of new Austrian wood (Stockinger) which gives complexity to the wine. The final component comes with cool fermentation between 14 C (57.2 F) and 16 C (60.8 F) in concrete tank to reveal the delicate aromas.

**FINING AND FILTRATION:** Bentonite fining and tangential filtration

**ALCOHOL:** 13%

**TASTING NOTES:** A light rosé with hints of lychee. The nose is intense and fruity, with aromas of nectarine, peach and mango. On the palate, the 946 is fresh, lively and long. The wine has a light tannic structure and minerality, which is typical in the Sainte-Victoire terroir.

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