

Dare **TO BE DIFFERENT BY SERVING A PROVENCE ROSÉ FOR YOUR END OF YEAR CELEBRATIONS**

946 ROSÉ 2018

An elegant and authentic expression of the Sainte-Victoire terroir



It's time to try something different as 2021 draws to a close and what better way than by serving a Côtes de Provence Sainte-Victoire rosé with your festive end of year meals? The cuvee *946 rosé 2018* is a gastronomic wine and will make the perfect addition to your table with its smooth, powerful character and rich aromas.

It is above all the most loyal expression of the Sainte-Victoire terroir that Château Gassier sought to capture with the cuvee 946. The Croix de Provence sits at 946 meters in altitude at the peak of the mountain's western summit overlooking beautiful undulating landscapes that stretch as far as the eye can see.

946 ROSÉ 2018, A UNIQUE GASTRONOMIC ROSÉ

The 946 rosé is created using precise vinification methods and a subtle and delicate blend of grapes. Made using a 'parcel selection' approach, the Syrah and Rolle varieties impart exotic, floral notes to the wine whilst the Grenache brings depth and structure. The masterpiece that is the 946 rosé is fine-tuned in the cellars in which the careful and precise blend of grapes is vinified using the very best of Provençal winemaking expertise with a proportion of the wine aged for several months in Austrian oak demi-muids.

With its clear, pale hue and apricot tinges, the 946 rosé 2018 reveals intense notes of fresh peach intertwined with subtle notes of mango and pineapple. The palate will win you over with its strength, smooth structure and elegant tannins harmoniously complemented by notes of plantain and peach.

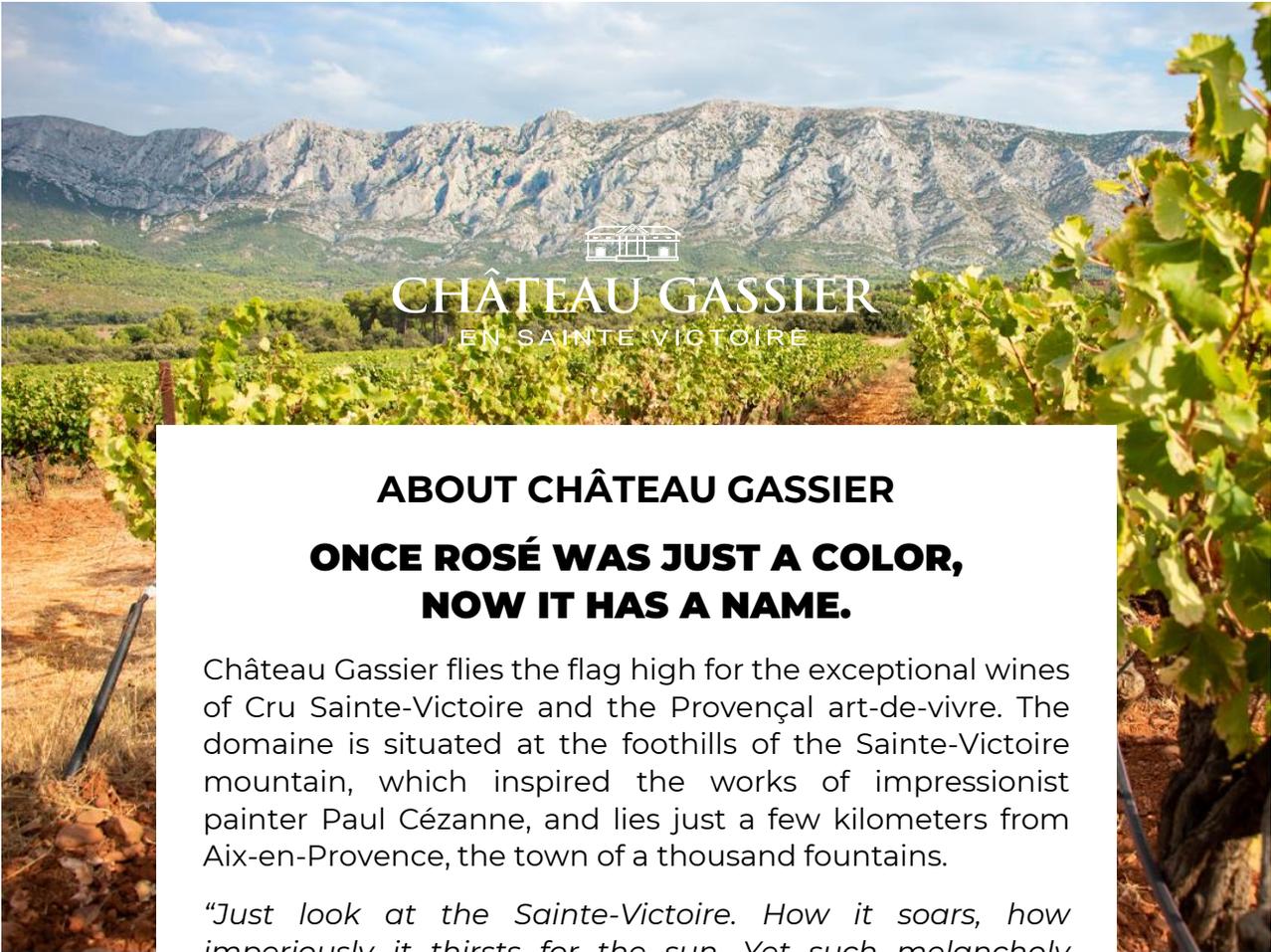
Why not opt for seafood for your festive meals this year?

The 946 rosé will make the perfect partner for a scallop carpaccio or Mediterranean sea urchins.

Enjoy the 946 rosé 2018 served between 10°C and 12°C.

Recommended retail price: 33€ TTC

Points of sale: online boutique, wine retailers, hotels and restaurants



CHATEAU GASSIER
EN SAINTE VICTOIRE

ABOUT CHÂTEAU GASSIER
**ONCE ROSÉ WAS JUST A COLOR,
NOW IT HAS A NAME.**

Château Gassier flies the flag high for the exceptional wines of Cru Sainte-Victoire and the Provençal art-de-vivre. The domaine is situated at the foothills of the Sainte-Victoire mountain, which inspired the works of impressionist painter Paul Cézanne, and lies just a few kilometers from Aix-en-Provence, the town of a thousand fountains.

“Just look at the Sainte-Victoire. How it soars, how imperiously it thirsts for the sun. Yet such melancholy when, at night, its heaviness fades” - Paul Cézanne

The wine domaine is caressed by the Mediterranean winds and covers 40 hectares of vines split between four outstanding terroirs planted with 30% Grenache noir, 30% Cinsault, 30% Syrah, 5% Cabernet-Sauvignon, 2% Rolle and 3% Ugni blanc. Its unique geographical setting paired with the richness and diversity of the Sainte-Victoire terroir are reflected in each of the domaine's wines.

Since 2016 the wines of Château Gassier have been Organic Agriculture certified. Using organic practices to work our soils and cultivate our vines enables us to maintain their natural balance and capture the most authentic expression of the terroir in the domaine's wines.

Château Gassier's legacy lives on through Georges Gassier who represents the fifth generation of this family of winemakers. He cultivates the domaine's parcels using organic practices in order to preserve the authenticity of our wines.

Practical information

Samples and visuals upon request.

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