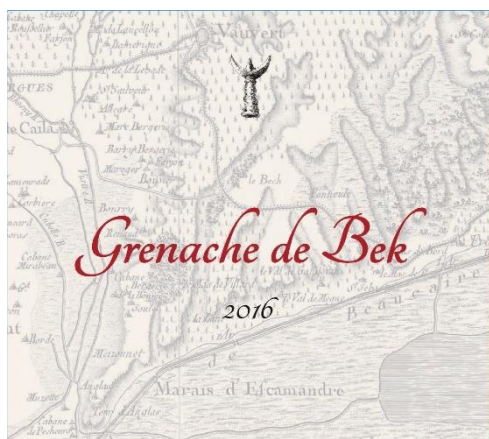


DOMAINE GASSIER – GRENACHE DE BEK – RED – 2016



Bek is truly a unique terroir, where the classic Rhône soil structure doesn't exist. Due to a geological buckle, ancient seabeds are close to the surface, alternating sand and chalk outcroppings under a thin layer of pebbles. Here, Grenache takes on a singular, floral, ethereal and mineral expression.

Harvested from our oldest bush-vine Grenache that overlooks the Camargue, produced only in exceptional vintages, and released only after 36 months of aging, its aromatic complexity and balanced concentration are genuinely remarkable.

Michel says that the 2016 vintage is the greatest vintage he's ever seen in 23 years of making wine. Naturally moderate yields, a warm and dry growing season with exceptionally cool nights produced fresh, concentrated and wonderfully balanced grapes.

Terroirs: Layered sand (saffre) and chalk subsoil covered by a thin coat of galets – AOP Costières de Nîmes – Certified Organic

Varietals: 97% Grenache & 3 % Mourvèdre co-planted, trained bush vines

Vinification:

- certified organic farming with particular attention to soil health
- selection of very old bush vine Grenache with naturally small yields
- Manual harvest with double sorting and incorporation of whole cluster (60%)
- fermentation by native yeast with no addition of SO₂
- long macerations (30 days) & manual punching down of the cap
- aging on lees for 12 months in demi-muids (600L) and concrete for an additional 6 months
- one single bottling run without filtration and minimal SO₂ addition.

Tasting notes:

- *Appearance* : a deep ruby with violet highlights
- *Nose*: complex bouquet of raspberries, rose petals, Garrigue and minerals.
- *Taste*: Dynamic with a dense velvety mid palate, and very fine tannins. The long and fresh finish lingers with accents of liquorice, soft spices and mineral notes.

Accolades :

94 pts – Jeb Dunnuck

17/20 – Bettane & Desseave

Aging potential: enjoy now or cellar for 15 to 20 years.

Food & Wine Pairing: decant one hour before serving at 65°F (16- 18°C)

cheeses	meats	garden	herbs	method	sauces
Alsatian munster	lamb	cepes	paprika	grilled	mushroom
cheddar	beef	red peppers	star anise	roast	red wine
Pont l'Evêque	game	fennel	rosemary	braised	onion gravy



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