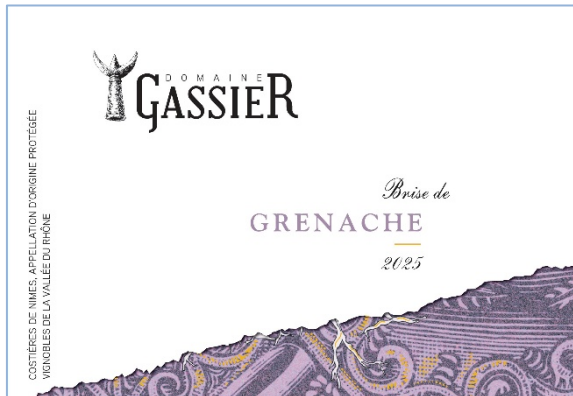


DOMAINE GASSIER - GRENACHE ROSÉ 2025



Overlooking the marshes of Camargue, our organic vineyards are cooled by Mediterranean breezes. This terroir of Rhône pebbles, above veins of ancient seabed chalk, gives unique vibrance and minerality to our wines. A pure expression of fruit with a zingy freshness at the end, it happily accompanies a variety of cooking styles, even spicy foods.

A rainy winter replenished soil reserves, followed by two summer heatwaves and an ideal September with cool nights and timely showers. These conditions ensured steady ripening and calm harvests from mid-August through late September. In spite of the heat of the summer the white and rosé wines show vibrant aromatics, freshness, and moderate alcohol levels.

Terroir: clay and limestone – AOP Costières de Nîmes – Certified Organic – Certified Regenerative Agriculture

Varietals: 85% Grenache, 10% Syrah & 5% Mourvèdre

Vinification:

- Certified organic wine
- Harvested at early maturity for a fresh balance
- Direct gravity flow to minimize color extraction
- Juice is cooled to 12°C for rapid racking of the must
- Temperature controlled fermentation at 16°C to 18°C during 21 days
- Aging on fine lees with regular stirring during 8 weeks

Tasting Notes:

- *Appearance* : Pale rose petal with beautiful blue highlights
- *Nose* : A concert of fresh red fruits (strawberry, cassis, red currant)
- *Taste* : Crisp and juicy, with a lively, lingering finish

Aging Potential: Enjoy now.

Food & Wine Pairing: Serve at 45°F (8°C). Very versatile, enjoy it with international food.



cheese	meat	seafood	garden	herbs	method	sauces	desserts
goat	chicken	shrimp	avocado	oregano	pizza	Asian	berries
sheep	sausage	calamari	figs	mint	grilled	black olive	melon
	pork	sardines	radishes	coriander	barbecue	salsas	mango

