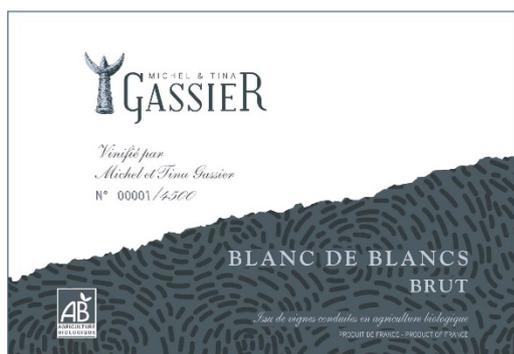


MICHEL & TINA GASSIER – BLANC DE BLANCS BRUT



Overlooking the marshes of Camargue, our vineyards are cooled by Mediterranean breezes. This terroir of Rhône pebbles, atop veins of ancient seabed chalk – gives unique vibrance and minerality to our wines. This sparkling is fermented with native yeasts and aged on lees. Its fine bubbles and its mineral complexity will surprise you!

Terroir: clay and limestone – Vin de France – certified organic

Varietals: – Predominately Grenache Blanc

Vinification:

- certified organic farming
- manual harvest with sorting
- direct press in absence of oxygen to preserve the acidity & aromatics
- indigenous yeast ferment
- malolactic fermentation
- aging on lees with batonnage during 6 months in French oak
- "prise de mousse" in cellar maintained at 15°C.
- Bottling without dosage

Tasting Notes:

- *Appearance* : Yellow with golden-green highlights
- *Nose* : Tantalising floral notes ebb away to a gentle palate of peach and apple peel with a hint of brioche.
- *Taste* : Firm and dry on the palate, its clean finish makes it perfect for savory as well as sweeter foods.

Accolades:

90 pts - *Jeb Dunnuck, Wine Enthusiast & James Suckling*

Aging Potential: enjoy now or cellar 5 years

Food & Wine Pairing: serve between 45° and 48°F (10° – 12°C)



cheeses	meats	seafood	garden	herbs	method	sauces	desserts
brie	veal	shrimp	lemon	ginger	raw	cream	fruit tart
comté	foie	oysters	truffles	thyme	baked	butter	shortbread
mascarpone	gras	scallops	asparagus	basil	grilled	mushroom	macarons



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