

## Château Gairoird, Cuvée Prestige, Rosé

AOP Côtes de Provence, Provence, France

Château Gairoird is located in Provence, Cuers, twenty kilometers away from Toulon and the sea, halfway between Marseille and Saint-Tropez. Built in 1734, the Château stands in a green oasis, with an abundant source. Olivier de Pierrefeu, fourth generation of winemakers, excels at producing Côtes-de-Provence organic wines. Renowned for the high quality of the grapes that come from it, this superb terroir is the signature of Château Gairoird, where 100% of the grapes are grown organically.

### TERROIR

Entirely Côtes-de-Provence, the vineyard (45 hectares) spreads in a Permian depression, between the villages of Cuers and Puget-Ville. The Mistral (northwest wind) blows strong and protects the vineyard of moisture-related diseases. Although undergoing the maritime influence, the climate is dry. The terroir is homogeneous, composed of well-draining clay-limestone gravel, called "gravoches".

### WINEMAKING

Harvested from sunrise to noon. Destemmed and slightly crushed at cold temperature to avoid oxidation. Both the free run and pressed juices are transferred to stainless vessels where fermentation is started and held at strictly controlled temperatures. No oak treatment. No malolactic fermentation.

### VARIETALS

Cinsault 50%, Grenache noir 30%, Syrah 10%,  
Tibouren 10%

### GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

T° of service: 12°C / 54°F.

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

This blend with an important role for Cinsault, is ripe and with great fruit. There is a touch of spice and pepper that gives the wine an attractive edge. It is all about mouth-watering red-currant and orange-zest fruit and a delicious sense of harmony and crispness. Its fruitiness is just one aspect of this complex, intense wine, full of acidity and freshness as well as structure. The aftertaste shines with crisp saline acidity.

### FOOD PAIRINGS

Best served chilled and enjoyed on warm summer days with a fresh alfresco fare. Particularly perfect with smoked salmon and seafood, but just as vibrant with nibbles such as a plant-based grazing board.

