

Château Gairoird, Cuvée Château, 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 35%, Grenache noir 35%, Syrah 30%

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

Tangy and having layers of pepper as well as a light structure, the wine is rich and properly concentrated as befits a wine from maritime influence. Its acidity and spiciness balance with the generous red-berry flavors, packed with ripe strawberry fruits as well as a full and rounded character. The red fruits are balanced by a crisp edge, as well as strong minerality and saltiness, that will allow it to age for several months.

FOOD PAIRINGS

Great with light salads (Niçoise), pasta and rice dishes, especially with seafood, raw (fish roe and salmon tartare) and lightly cooked shellfish and grilled fish and goats' cheeses. Perfect hot weather drinking.

