



## Château Gairoird, Cuvée Terroir, 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

Grenache noir 35%, Syrah 35%, Cinsault 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

This has warm red fruit and brighter citrus flavors (hinting at mango and pineapple as well as lime freshness). It is juicy, refreshing as well as having some weight. It shows layers of pepper and is rich and properly concentrated as befits a wine from the nearby slopes of Cuers and constant wind blowing.

### FOOD PAIRINGS

The complexity of this rosé wine makes it an excellent wine to pair with a variety of foods, particularly more assertively flavored and spicy foods. Classic Mediterranean dishes featuring garlic and hearty herbs such as thyme, rosemary, and oregano pair very well with our wine. Simple shellfish and fish dishes prepared with olive oil and garlic can also be a perfect match.

