



CUVÉE G

AOP Côtes de Provence rosé

Varietals: 60% Syrah, 40% Cinsault.

Our grapes are carefully harvested by hand with a smile!

Soil: 'La Daby' (Le Beausset). Clay-limestone soil, hillside plots, cultivated in terraces.

Vinification: A lengthy cold skin maceration, followed by a direct pressing under controlled temperatures. Fermentation and maturation on lees are done in stainless steel tanks.

The first vintage of the domain. A mineral signature of our savoir-faire, the Gueissard touch! Available in white, rosé and red. A straightforward, deep wine. A perfect balance of aromatic freshness and a well-rounded, long finish.

Syrah dominates this rosé, bringing aromatic complexity while the Cinsault maintains a fleshy and juicy mouth. It is indeed the soil that gives its signature minerality. A true gastronomic asset.

Bottled at the estate, according to the lunar calendar.

Taste: Elegant peach color.

Expressive, powerful and elegant all at once. The nose, with its amylic nuances, evokes notes of white peach and rose petal. The mouth is round; fruity and floral notes combine with power and persistence. A wine with beautiful aromatic length.

When to open a bottle: Right now.

Food pairing: The slight anise-flavored finish responds well to a salmon tartar with dill or grilled lamb chops and a Var ratatouille.

Serving temperature: 10 to 12 °C

Aging potential: 1 to 2 years.