



CUVÉE G

AOP Côtes de Provence white

Varietals: 90 % Vermentino, 10 % Clairette.

Our grapes are carefully harvested by hand with a smile!

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

Vinification: Cold skin maceration (a technique to extract the maximum of fruit and amplitude). Fermentation is done in thermo-regulated stainless-steel vats.

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. In the most calcareous site of our plot of Trois Pins à la Daby in Le Beausset, at the top of terraced embankments, the "Rolles" (Vermentino) are golden like ingots. They mature slowly, with the plot's cooler exposure. The result is a direct, mineral wine on the palate, softened by developed aromas and depth.

Bottled at the estate, according to the lunar calendar.

Taste: A beautiful robe, brilliant with white gold reflections.

The nose reveals a bouquet of fruity aromas (peach, apricot, citrus) and the delicate perfume of white flowers. The mouth is ample, rich, and persistent with notes of stone fruits, balanced by just-right freshness.

When to open a bottle: Right now.

Food pairing: As an aperitif, with a seafood platter, grilled bass with fennel, or eggplant rolls with fresh goat cheese.

Serving temperature: 10 to 12 °C

Aging potential: 2 to 3 years.