



## CUVÉE G

### AOP Côtes de Provence rosé

**Varietals :** 60% Syrah, 40% Cinsault.

Our grapes are harvested by hand, carefully sorted and with a smile !

**Terroir :** "La Daby" (Le Beausset) on clay-limestone soil, the plots are on the hillside, cultivated in terraces.

**Vinification :** A long cold skin maceration, followed by direct pressing at controlled temperatures. Fermentation and aging on lees take place in stainless steel vats.

*The estate's first vintage. A mineral signature of our expertise, the Gueissard Touch! It's available in white, rosé, and red. A straightforward and deep wine. A perfect balance between aromatic freshness, roundness, and length.*

*Here in the rosé, the Syrah dominates, bringing aromatic complexity and supported by the fleshy and juicy palate of the Cinsault. But it's the soil that defines its minerality and makes it a culinary asset.*

Bottled at the domaine based on the lunar calendar.

**Tasting Notes :** Elegant and peachy color.

Expressive, powerful, and elegant all at once. The nose, with its amyl nuances, evokes notes of white peach and rose petal. The palate is rounded, with fruity and floral notes blending powerfully and persistently.

A wine with beautiful aromatic length.

**To Drink :** Right away.

**Wine Pairing :** The slightly aniseed finish complements a salmon tartare with dill. Grilled lamb chops and a ratatouille.

**Ideal Drinking Temperature :** 50 to 54 °F

**Cellaring Potential :** 1 to 2 years.