



### CUVÉE G

AOP Côtes de Provence rouge

**Varietals :** 80% Syrah, 20% Cabernet Sauvignon.

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 maceration, followed by a 30-day fermentation at controlled temperatures, with regular pumping over. Malolactic fermentation completes the vinification. Aging for 8 to 10 months is carried out in oak barrels and amphorae.

*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. Perfect balance between aromatic freshness, roundness, and length.*

*In red, the Syrah brings the peppery power, the Cabernet Sauvignon the fresh class.... An extraction*

*sustained and controlled to produce a wine with beautiful texture and rich in red fruits. Softened by aging in oak demi-muids and amphorae, the tannins are civilized and refine with age.*

Bottled at the domaine based on the lunar calendar.

**Tasting :** The color is a very intense red, tinged with purple highlights. A concentrated nose blending spices and red fruits. The palate confirms the nose, proving powerful, structured, ample, and very long.

**To Drink :** From now on, after aeration and for more complex sensations, we can wait 3 to 5 years.

**Wine Pairing :** The complex aromatic intensity works well with braised beef ribs and simply grilled meats in general. Delicate rougails or Provençal vegetable tians are also a good accompaniment to sheep's milk cheese and Roquefort. And all chocolate desserts...

**Ideal Serving Temperature :** 64 to 68 °F

**Cellaring Potential :** 10 to 15 years.