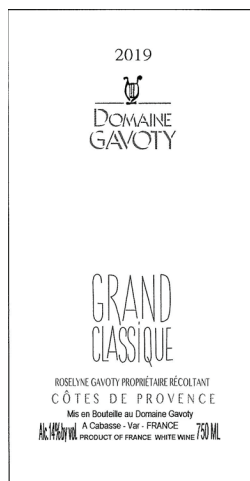


# Domaine Gavoty



## Grand Classique Blanc



### At a Glance:

- **Appellation:** AOP Côtes de Provence
- **Encépagement:** Rolle / Vermentino (100%)
- **Average Annual Production:** 15,000 bottles
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From scattered sloped parcels scattered surrounding the Campdumy farmhouse near the commune of Cabasse
- **Soil Types and Compositions:** Triassic limestone-clay
- **Vine Age, Training, and Density:** Trained in Cordon and Guyot
- **Average Yields:** Controlled through pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual, mid-September

### In The Cellar:

- **Fermentation:** Following total detemming, wine ferments in stainless-steel tanks and concrete vats for 3-4 weeks. Selected yeasts are used only when necessary.
- **Pressing:** Pneumatic direct pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Blocked via temperature
- **Élevage:** 3-6 months in stainless-steel tanks and concrete vats
- **Press Wine:** Wine is 100% *vin de presse*
- **Fining and Filtration:** Bentonite fining, plate filtration
- **Sulfur:** Applied when necessary

### In The Glass:

Rolle (Vermentino) thrives in the Triassic limestone soils of Domaine Gavoty, and Roselyn produces versions that underline the variety's inherent salinity and textural richness. Vinified and aged in a combination of cement and steel, the "Grand Classique" Blanc possesses a mouthwatering sense of pulpiness, evocative of Rolle's thick skins, but it also comes across as nimble and bright (malolactic fermentation is blocked via temperature), and its long, commanding finish reveals the wine's firm sense of architecture.