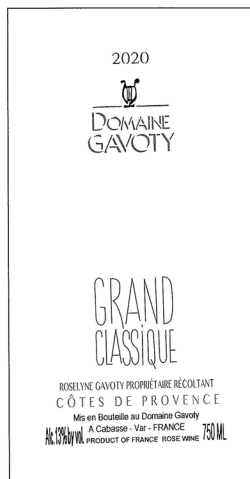


Domaine Gavoty



Grand Classique Rosé



At a Glance:

- **Appellation:** AOP Côtes de Provence
- **Encépagement:** Cinsault (90%), Grenache (7%), Carignan (3%)
- **Average Annual Production:** 50,000 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 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 for 3-4 weeks. Selected yeasts are used only when necessary.
- **Pressing:** Pneumatic pressing, direct pneumatic pressing for Carignan
- **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
- **Press Wine:** Raised separately and blended before bottling.
- **Fining and Filtration:** Bentonite fining, plate filtration
- **Sulfur:** Applied when necessary

In The Glass:

Rather than being pressed immediately after harvest by rote as many Provence rosés are, “Grand Classique” macerates for several hours before pressing, and the saignée and first-press juice are vinified separately. This allows Roselyn the flexibility to blend the more succulent and tender saignée with the more angular and architectural press juice in a manner to achieve the precise textural qualities she seeks in her wines. “Grand Classique” displays an uncanny equilibrium, with racy acidity wed to gleaming fruits that are just the right amount of vinous, all buttressed by an elegant, mouthwatering texture.