

Domaine Gavoty



La Cigale Rosé



At a Glance:

- **Appellation:** Vin du Pays du Var
- **Encépagement:** Cinsault (40%), Grenache (40%), Syrah (5%), Carignan (5%)
- **Average Annual Production:** 18,000 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 parcels on plains 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
- **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:

Twenty of Gavoty's 50 hectares of vines are classified as Vin de Pays du Var, as they are situated on flatter land than the slopes used for their Côtes de Provence cuvées. "La Cigale" (named for the ubiquitous cicadas that populate the region) is charmingly juicy yet salty and dry, with nice length for a wine of its modest appellation. Furthermore, its adamantly non-confected flavor profile sets it apart from the vast majority of similarly priced Provence rosés.