

Domaine Gavoty



Récital Rosé



At a Glance:

- **Appellation:** AOP Côtes de Provence
- **Encépagement:** Grenache (40%), Syrah (40%), Carignan (10%)
- **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 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. Carignan is 100% press wine.
- **Fining and Filtration:** Bentonite fining, plate filtration
- **Sulfur:** Applied when necessary

In The Glass:

Roselyn's grandfather Bernard Gavoty (1906-1980) was a renowned classical music critic for France's newspaper Le Figaro, and the name of this cuvée pays homage to the importance of music in the family's history. "Récital" delivers the ethereal color, lip-smacking salinity, and bright fruits one expects from the appellation, but with a sumptuousness of texture and a swelling, clinging finish that is all Gavoty. It offers spectacular value, as well as notable personality for its category.