

# Dom Gavoty Grand Classique

## THE FACTS

**COUNTRY:** France

**REGION:** Provence

**APPELLATION:** Cotes de Provence

**CEPAGE:** 67% Cinsault, 33% Grenache

**WINEMAKING:** Rather than being pressed immediately after harvest by rote as many Provence rosés are, “Grand Classique”—as well as “Clarendon” below—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.

**ALCOHOL BY VOLUME:** 14.0%



## THE STORY

Domaine Gavoty encompasses 50 hectares of vines on a Roman-era farm in the commune of Cabasse called Campdumy (“harvest fields” in old Provençal), situated along the snaking Issole River in the northwestern sector of the Côtes de Provence appellation. Surrounded by oak and pine forests and bordered by the Issole, Gavoty is a polycultural farm encompassing 110 hectares in total, and the family has worked the land without synthetic chemicals for decades, obtaining organic certification in recent years.

## THE ADJECTIVES

**OVERALL:** Beautifully balanced

**AROMAS / FLAVORS:** White peach, watermelon, wild strawberries

**MOUTHFEEL:** Mouthwatering & succulent

## THE SELLING POINTS

**SUSTAINABILITY:** Certified Organic

**PAIRINGS:** Mediterranean spreads, caprese, summer salads

