

CHÂTEAU GAIROIRD

2020 - CÔTES DE PROVENCE
Prestige Rosé



Half way between the Provencal town of Brignoles and Toulon harbour, Château Gairoid is located on a plain at about 20kms from the French Riviera. This historical estate has been run by the Pierrefeu family for many generations (also the name of the nearby village). When Olivier took over is dad Philippe, he converted the whole vineyard into organic farming. A very elegant rosé which respects its unique roots and exceptional peaceful location.



66% Grenache
24% Syrah
10% Cinsault



50°F
10°C



2022



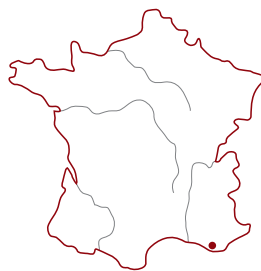
35 years old



Organic



45 hl/ha



TERROIR

VINEYARD : 25 ha vines

LOCATION : Planted on the alluvial plaine

SOIL : Clay and limestone soil

EXPOSURE : South facing. 25 km from the mediterranean coast

WINEMAKING

HARVEST : Mechanical at night to keep as much fruit and freshness as possible

VINIFICATION : All bunches are destemmed. Then, after separating the free run juice, it is gently pressed

FERMENTATION : Fermentation in thermo-regulated stainless steel vats for 15 to 25 days below 18°C. Then the wine is aged on fine lees for about 3 months before bottling

TASTING NOTES



Light pink



Generous strawberry & red cherry aromas



Elegant raspberry & a fresh finish with hints of grapefruit

FOOD PAIRING

Finger food

Grilled veggies & fish

Caesar salad