



LES VIGNOBLES GUEISSARD- CÔTES DE PROVENCE- CUVÉE G

Yield per hectare: 40 hl/ha

Grape varieties: Syrah (55%), Cinsault (45%)

Land: Cultivated hillside with clay and limestone soil

Harvest: Manual picking and sorting on site,
Hand-sorted and fully de-stemmed

Fermentation: 20% cold skin maceration, 80% direct pressing,
temperature carefully controlled and monitored
throughout the entire production process,
Fermentation and maturation on lees takes place
in stainless steel tank

Bottling: In the cellar, date depending on lunar calendar

Tasting: Elegant peach color,
Expressive, powerful and elegant at the same time,
the nose with overtone amylic remind
notes of white peach and rose petals,
The palate is round, fruity and floral blend
with power and persistence,
A wine of great aromatic length

Food pairings: Fresh salmon tartar and dill,
Grilled lamb chops with ratatouille

Lagerfähigkeit: 1 to 2 years

Tasting Temperature: 10 to 12 °C

Awards: (87/100) Wine Spectator
Gold medal in Macon 2014
Bronze medal in Macon 2015



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