Château Gairoird Rosé, AOP Côtes de Provence [Organic] 2024

FPR0202024

Château Gairoird

— Provence, France

Organic, full-flavoured Provence rosé

Production

Chteau Gairoird produces organic wines on its 45 hectare domaine just outside the village of Cuers in the Cà´tes de Provence AOC. Here Olivier Duffort grows numerous Provence cépages including Grenache, Cinsault, Rolle, Syrah, Mourvèdre and Tibouren on typical Provence terroir; well draining, stony limestone-clay soil - gravoches - which is perfect for classic Provence rosé. Harvested by night to make this rosé de presse, the juice is cool-fermented for 2-3 weeks in stainless steel tanks, then stays on its fine lees until bottling in January. Cà´tes de Provence rosé is all about the blend and up to 10 other varieties in tiny proportions go into this wine.

Tasting note

A classic, pale rose-gold rosé. Very pretty herbal notes and delicate red fruits on the nose followed by a rich, vinous quality on the palate; fresh, moreish acidity and a flavoursome, powerful finish. A classy, vibrant Provence rosé.

Food Match

Well-suited to a wide range of dishes, crab fritters, tuna tartare, grilled salmon, linguine with tomato and olive sauce. A great companion to vegetarian dishes such as aubergine tian or chilled summer ratatouille.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
AOP Côtes De Provence

Winemaker:
Olivier Duffort

Grape Varieties:
Cinsault 30%, Grenache 30%, Syrah 25%

Suitable for:
Vegan

Bottle Barcode:
3550510006261