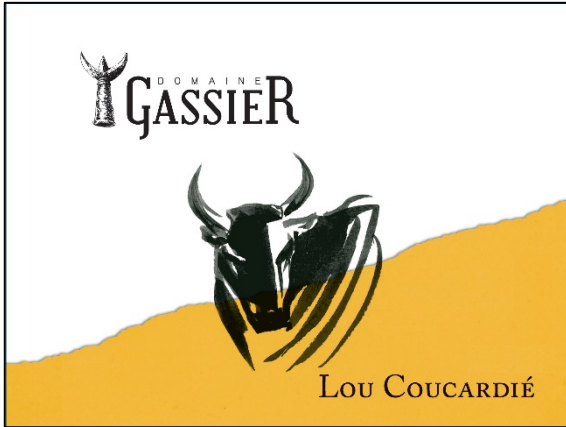


## DOMAINE GASSIER - LOU COUCARDIE WHITE 2023



*This cuvée is baptized after our regional bull - a noble adversary in our tradition of bull games where man is pursued by beast, not the other way around. Strong and courageous, he embodies our ideal. Here we're exploring new territories with the hope of finding the most intimate expression of our terroir.*

*The harvest, anticipated with some apprehension, began with the inaugural picking of Viognier on August 23rd (a week later than in 2022). The resulting wines, though having endured the havoc of this year's elements, embody a promise of character and authenticity, faithfully reflecting the tumult of this memorable year.*

**Terroirs:** "galets" and sandy limestone over beds of "safres" and chalk - AOP Costières de Nîmes - Certified Regenerative & Organic

**Varietals:** 50% Roussanne, 30% Grenache, 20% Viognier

### Vinification:

- o certified organic agriculture
- o selection of parcels of old vines with naturally small yields
- o manual harvest with sorting & skin contact maceration at cold temperature
- o direct press in absence of oxygen to preserve the acidity with no added SO<sub>2</sub>
- o fermentation by native yeasts in French oak barrels (500L) in native yeasts.
- o aging on lees with bâtonnage for 9 months
- o partial malolactic fermentation
- o One single bottling run without filtration

### Tasting Notes:

- o *Appearance:* its beautiful robe mingles deep gold and green hues
- o *Nose:* the powerful display of complex aromas is layered with a multitude of surprising scents: white flowers, beeswax, sweet spices, star-anise, violet, and vanilla
- o *Taste:* the incredibly dense body, both soft and rich, delivers fully ripe fruits flavors. The finish is an aromatic bounty that offers a delicate harmony that you will long remember.

### Distinction :

94 pts – Jeb Dunnock

**Aging Potential:** enjoy now or cellar 5 years

**Food & Wine Pairing:** serve at 55°F (12°C)



cheeses	meats	seafood	garden	herbs	method	sauces	desserts
aged Salers	rabbit	lobster	truffles	tarragon	stir fry	scallion	pears
truffled goat	veal	scallops	cabbage	star anise	sautéed	balsamic	gingerbread
	pork	swordfish	spinach	ginger	raw	sésame	dried fruits

