



**CLOS CACHET**  
the finest French wines

# DOMAINE GAVOTY

## Grand Classique Rosé Cuvée

### 2022

01

**Provenance:**

Côtes de Provence

02

**Grape Variety:**

70% Cinsault  
30% Grenache

03

**Pairing:**

Spicy food and Provençal  
flavours (olive oil, lemon,  
garlic, tomatoes etc)

04

**Serving:**

Temperature: 9°C



**Vineyard Cultivation:**

Situated in the village of Cabasse, fifty kilometres from Saint-Tropez, Domaine Gavoty embodies all the magic of Provence. Organically grown vineyards, ploughing and yields management to increase concentration.



**Vinification:**

The Rosé Tradition is made out of two grape varieties. This Rosé is made using the Saignée method and the Press method. The Saignée method involves the maceration of the red grape varieties for three to six hours to colour the juice before it is pumped out of the tank. With the press method, the first juice that comes out from the pressed grapes is used to make the Rosé. The two must types are vinified separately, then blended before bottling. Blending in January 2022 and bottling in Spring 2023.



**Tasting Notes:**

The hue is pale pink, with a nose marked by white-fleshed fruits. On the palate, we clearly find fruits which reveals a nice balance playing on a greedy roundness and a nice freshness. Fruits and spices dominate. It drinks very well and easily. By opening a bottle of the Gavoty – Rosé Grand Classique, you bring a piece of Provence to your home. Drink now.



**Soil Type:**

Limestone and Clay



**Method:**

Organic and Biodynamic

**Clos Cachet**

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**Trade Portal**

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