



**CLOS CACHET**  
the finest French wines

# DOMAINE GAVOTY

## Rosé Cuvée 'Cigale'

### VDP

01

**Provenance:**

Cabasse, Provence

02

**Grape Variety:**

Cinsault 90%, Syrah 5%,  
Grenache 5%

03

**Pairing:**

Mediterranean salads and  
grilled prawn or lamb skewers,  
bruschetta, pesto pasta

04

**Serving:**

Temperature: 8°C



**Vineyard Cultivation:**

Domaine Gavoty excels at creating soulful Rosé that's refreshing, yet complex. This Rosé blends Grenache and Cinsault grown on clay and limestone.



**Vinification:**

Rosé obtained via maceration, and fermented for twelve days.



**Tasting Notes:**

The bright, peachy hue sets a gorgeously fruit-driven and aromatic tone with lovely lush strawberries and raspberries. The palate is perfectly balanced with crunchy acids and a bone-dry finish. Drink now



**Soil Type:**

Limestone and Clay



**Method:**

Organic and Biodynamic

**Clos Cachet**

Unit 6/18 George Street, Sandringham VIC 3191  
0401 233 238

**Trade Portal**

[www.closcachet.com.au](http://www.closcachet.com.au)  
Instagram: @closcachet

