

EMOTION 2015

„The charm and elegance of GAVAISSON's whites“



Winery Location: The estate is situated at Lorgues within the Côtes de Provence AOP area.

Terroir: The estate is exclusively planted with white grapes varieties for a unique production of white wines. The vines are planted on 10 terraces with Southern aspect. The soil is stony, offering ne drainage quality. The bedrock contains brownish clays able to retain the necessary water in order to provide the best balance of the maturity for the grapes.

Grape varieties: Rolle (also known as Vermentino) counts for 80%, completed by Sémillon 20%. The two grape varieties are specic to the Côtes de Provence AOP and were selected to match the soil and climate conditions of the area.

Harvest: The grapes are hand-picked in order to select and sort the best bunches into small crates of 25 kg. Harvest takes place at night time between 2 AM and 9 AM at around 8-10°C of temperature to avoid the day time heat that can reach 30-35°C, eventually oxidizing the juice and disturbing the clarification of the must. The 2015 humid spring and the hot summer led to a forward maturity. The harvest started 31 of august and finished 9 of september with a generous maturity and very fine health for the grapes.

Winemaking: The fresh grapes are sorted in the vineyard and in the cellar, then the whole bunches are pressed. The must is kept cold under carbon dioxide in order to preserve it from oxidation. The clarification takes place into stainless steel vats followed by the alcoholic fermentation involving only natural yeasts. The fermentation takes place for about 3 weeks in 3 kind of vessels: 1/3 in stainless steel vats, 1/3 in egg-shaped concrete vessels and 1/3 in new oak barrels. Racked off the gross lees, they continue to mature on their fine lees in the same vessels up to the final blend of the three proportions. The bottling and storage at constant temperature of 15°C is followed by 10 months of further maturing in the bottle prior to commercialization. Emotion 2015 was bottled on the 27th of June 2016.

Tasting: Of medium lemon colour, the nose of the wine is quite pronounced, with a primary character interlacing sweet peaches, pears and herbal notes of mint and lemon-grass. Some lemon peel brings spiciness to the whole. Subtle vanilla, buttery and creamy hints testimony of the mastered influence of the oak. Still very youthful, the wine looks complex, with well-defined and ripe aromas. The palate is dry, but quite rich through its medium acidity, generous character and layers of smooth mouthfeel. The intensity of the flavours goes hand in hand with the nose and shows lots of sweet vanilla and other spices brought by the part of barrel maturation. Full-bodied gastronomy wine, can drink now, but it is worth waiting for a fully development in 1-2 years. Cellaring potential of about 5-7 years.

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