

Domaine Gavoty, “Grand Classique” Côtes de Provence Rosé



Whereas much currently trendy Provence rosé gets by on being light enough in color and innocuous enough in flavor, Domaine Gavoty's are first and foremost wines—refreshing in spirit as befits the appellation, to be sure, but resonant and thought-provoking as well, with notably gorgeous textures. In fact, eighth-generation Roselyn Gavoty considers texture to be the most important element in great Côtes de Provence rosé, and her wines hit bullseyes in that department. A lot of rosés dash quickly down the throat, sprinkling a few candied red fruits along the way; Gavoty's caress the palate, with rich but nimble fruit fused to an underlying salinity, and finishes that blossom and linger. Before the pandemic wreaked havoc on France's restaurant industry, nearly all of Gavoty's production went to top French dining establishments; a rosé such as “Grand Classique,” with its remarkable character, balance, and digestibility, shows clearly why the domaine has such a lofty historic reputation on their home turf. This is a Côtes de Provence rosé par excellence, as outstanding as an example of the appellation as one can find anywhere, particularly at its modest price.

“ This is the kind of rose that ignited interest in the appellation in the first place, and it is the kind that we at RWM fell in love with 40 years ago during our earliest importing adventures. How satisfying it is to see that such wine still exists, and in such dazzling fashion as at Domaine Gavoty.

Neal Rosenthal

Winery

Domaine Gavoty, run today by Roselyn Gavoty—the eighth generation of Gavoty to helm her family's domaine since her ancestor Philémon acquired it in 1806—encompasses 50 hectares of vines on a Roman-era farm in the commune of Cabasse called Campdumy (“harvest fields” in old Provençal), situated along the snaking Issole River in the northwestern sector of the Côtes de Provence appellation. Surrounded by oak and pine forests and bordered by the Issole, Gavoty is a polycultural farm encompassing 110 hectares in total, and the family has worked the land without synthetic chemicals for decades, obtaining organic certification in recent years.

Winemaking

Parcels and varieties vinified separately, with several hours of maceration; aged on fine lees in a combination of stainless steel and fiberglass tanks for 4-5 months before blending and bottling.

Wine

Gavoty's “Grand Classique” combines 2/3rd Cinsault and 1/3rd Grenache, macerated for several hours before pressing, with the saignée and first-press juice vinified separately, thereby allowing the wine's desired texture to be dialed in with utmost precision during blending. This exemplary rosé displays an uncanny equilibrium, with racy acidity wed to gleaming fruits that are just the right amount of vinous, all buttressed by a mouthwatering texture that speaks both to domaine's healthy fruit and to Roselyn's consummate blending skills.

Vineyards

Region: Provence

Appellation: Côtes de Provence

Soil: clay-limestone

Age: 25 years on average

Eco-Practices: Certified organic

Winemaking

Varietals: 67% Cinsault and 33% Grenache

Aging: 4-5 months on the fine lees in a combination of stainless steel and fiberglass tanks