

Domaine Gavoty, “La Cigale” Rosé IGP Var

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. The entry-level “La Cigale” (named after the ubiquitous local cicadas) is a delightful Cinsault-driven rosé which, despite its IGP designation (it sits on slightly flatter land than the adjacent Côtes de Provence turf Gavoty owns), embodies Provence rosé at its soulful best—fresh but thought-provoking, easygoing without being innocuous, and utterly balanced and delicious.

“ 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, some via direct press and others via very brief maceration; aged on fine lees in a combination of stainless steel and fiberglass tanks for 4-5 months before blending and bottling.



Wine

20 of Gavoty's 50 hectares of vines are classified as Vin de Pays du Var, as they are situated on flatter land than the slopes used for their Côtes de Provence cuvées. With vines averaging 15 years of age, “La Cigale” comprises 80% Cinsault, 10% Grenache and 5% each Syrah and Cabernet Sauvignon. Charmingly juicy yet salty and dry, this cuvée's non-confected flavor profile sets it apart from a herd of similarly priced Provence rosés.

Vineyards

Region: Provence

Appellation: IGP Var (adjacent to AOP Côtes de Provence)

Soil: clay-limestone

Age: 20 years on average

Eco-Practices: Certified organic

Winemaking

Varietals: 80% Cinsault, 10% Grenache and 5% each Syrah and Cabernet Sauvignon

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