



MAÎTRES VIGNERONS DE LA PRESQU'ÎLE DE SAINT-TROPEZ

AOP CÔTES DE PROVENCE

In the 19th century, under Napoléon, during the Italian campaign, one of the ancestors of the Gasquet family (André Falcon) worked as treasurer for the government. He lived in Marseilles and often had to make trips to Italy to pay the soldiers and manage the expenses incurred by the campaign.

He therefore decided to buy land in the middle of his long journey to Italy. He noticed the little village of Ramatuelle and decided to build a house for his family. Initially there were no crops, but in 1920, after the first world war, the Gasquet family decided to plant vines over 2 hectares. The vineyards extended over the years, and now cover an area of 50 hectares.



CHÂTEAU DE PAMPELONNE

CÔTES DE PROVENCE

VINEYARD AND SOIL

Château de Pampelonne has been owned by the Pascaud de Gasquet family for nearly 2 centuries. The domain is located on the Saint-Tropez peninsula, along the Pampelonne beaches in Ramatuelle.

The 80 % sand soils combined with a strong maritime influence favour the concentration of the grapes during maturing.

Area covered by the vines: 50 hectares

VINIFICATIONS

Half of the grapes are picked by machine and half by hand. The grapes are harvested very early in the morning, as cool as possible, to favour the extraction of primary aromas.

For rosé and white wines, after complete destemming, the grapes are cooled then pressed gently as soon as they reach the cellar. These techniques allow optimum extraction of the aromas to obtain a fine, elegant wine.

The first juices (free-run juices) are separated from the press juices. Temperature-controlled fermentation is then followed by maturing on fine lees for two months.

For red wines, semi-carbonic fermentations are carried out with a vatting duration which depends on daily tasting of the wines.

The Maîtres Vignerons de Saint-Tropez perform the final wine stabilisation treatments before bottling. This last step is carried out under optimum conditions with latest generation technical equipment to preserve the wine quality.

VARIETIES

- Rosé** Grenache, Syrah, Cinsault, Carignan, Tibouren, Mourvèdre
- White** Rolle et Ugni Blanc
- Red** Grenache, Syrah, Carignan, Mourvèdre et Cabernet Sauvignon

TASTING NOTES

Rosé

Fine pale pink robe.
In the nose, the fruit intensity emphasises peach aromas.
In the mouth, a sensation of freshness.
An elegant and round wine with a persistent final.

White

Golden, shiny and clear robe. The nose with aromas of flowers and citrus fruit is pleasant and fine. In the mouth, mineral and lively notes give this wine a beautiful complexity.

Red

Deep garnet red robe.
In the nose, a slight roasted note followed by a bouquet of ripe red fruit aromas. In the mouth, plum and wild fruit aromas together with light roasted notes.

MATCHING FOOD AND WINE

- Drink at 12 °C with Mediterranean cuisine or with grilled fish or spicy dishes

- Serve at 10 - 12 °C - drink with fried scallops, fish with sauce or as an aperitif

- Serve at 18 °C with a rack of lamb, roasted red meat, poultry in sauce or ripened cheeses

AVAILABLE IN 50 CL, 75 CL, 150 CL,
300 CL AND 6 L (UPON REQUEST)

