



MICHEL GASSIER

Cercius Blanc

With encyclopedic knowledge of the wines and terroirs of the Rhône as well as his native Costières de Nîmes, Michel Gassier is a restless and innovative vigneron. Usually inquisitive personalities like Michel start as outsiders, enfants terribles, iconoclasts. Such is not the case with Michel, whose family has owned vineyards in the Costières de Nîmes for four generations. Together with his wife Tina, they are helping to establish a new level of quality for Costières de Nîmes without forsaking the uniqueness of their terroir.

They have achieved this through nurturing their land, farming organically, promoting biodiversity, and respecting their employees as much as their vines. They are proponents of indigenous varieties and taking advantage of the diversity of climats to make wines that are dense and pure but elegantly balanced. Cercius is made in partnership with Eric Solomon and Philippe Cambie from several sites throughout the Rhône valley. Nostre País is the epitome of the terroir of the Costières de Nîmes while Lou Coucardié represents the aspirations of Michel and Tina through conversation with the land and its history.

Cercius is the Latin name for the winds that originate in the mountainous Massif Central to the northwest of the Costières de Nîmes. Combined with the thermal breezes from the Mediterranean, the Cercius moderates the terroirs where Michel Gassier farms his white grape varieties. Cercius Blanc is a blend of Grenache Blanc and Sauvignon Blanc (hence the Vin de France designation), which is fermented in concrete tanks and aged for a few months before release.

ORIGIN

France

APPELLATION

Vin de France

SOIL

Clay limestone, gravel

AGE OF VINES

25

ELEVATION

25 meters

VARIETIES

Grenache Blanc, Sauvignon Blanc

FARMING

Practicing organic, undergoing certification

FERMENTATION

Hand harvested, fermented in concrete tank

AGING

5 months in concrete tanks on fine lees

ACCOLADES

92 – 2016 Cercius Blanc – Jeb Dunnuck

90 – 2014 Cercius Blanc – Wine Advocate

93 – 2012 Cercius Blanc – Wine Advocate



ERIC SOLOMON
SELECTIONS