



Provence

BRUNOLAFON
wine selection

Provence , Domaine de la Croix, Eloge, AOC Côtes de Provence, Rosé

AOC Côtes de Provence, Provence, France



Founded in 1882, Domaine de La Croix spurred the creation of La Croix-Valmer, a Mediterranean gem. This distinguished Cru Classé vineyard, recognized in 1955, thrives on Saint-Tropez's unique soils, producing exceptional AOC Côtes de Provence wines. Its renaissance is credited to the Bolloré family's vision. Michel Rolland, a renowned oenologist, enhances the vineyard's charm. His blending expertise gives each wine a captivating uniqueness.

PRESENTATION

"Eloge" pays homage to the unique terroir of the Saint Tropez peninsula. It masterfully balances fruity notes with a hint of salinity, making it the perfect accompaniment to sophisticated Mediterranean dishes, ideally enjoyed on a lovely summer evening," says Edouard Planel, the Cellar Master. Each sip is a celebration of nature's bounty, showcasing gastronomy in its most stylish form.

IN THE VINEYARD

Nestled along the seaside edges of La Croix Valmer, and perched on the Saint Tropez Peninsula, there lie vines sprawled across sandy-schist slopes. Here, vineyard management is conducted with a sustainable approach, meticulously aligning with the exceptional environment of the area, ensuring the vines are as content and thriving as sunbathers in Saint Tropez.

WINEMAKING

The process begins with meticulous destemming prior to pressing. Both the free run and pressed juices are transferred to stainless vessels where fermentation is started by the introduction of carefully selected yeasts. This is succeeded by a controlled fermentation phase, conducted at low temperatures within sophisticated state-of-the-art gravity-fed stainless steel tanks, ensuring a refined and high-quality outcome.

VARIETALS

Grenache noir 70%, Cinsault 20%, Mourvèdre 5%, Syrah 5%

SERVING

Serve at 46.4°F to 50°F (8°C to 10°C) - cool but not ice-cold, an ideal accompaniment to a sea bream baked in a salt crust with roasted fennel.

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

Instantly captivating, this vibrant wine dazzles with its zesty fruit and exuberant acidity. It presents a direct burst of red fruits, intertwined with nuances of green herbs, and a striking contrast of lemon and apricot notes. Its texture is taut, infused with a mineral essence. The wine's acidity cuts through with a refreshing clarity, illuminating the fruit flavors. It's a wine crafted for the discerning palate, destined to complement and elevate culinary experiences.



FOOD PAIRINGS

Aperitif, Cheese, Sea food, Shellfish, Fish, White meat, Poultry



Bruno Lafon Selection

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