

BRUNOLAFON

Château d'Astros, Amour, Rosé, 2022

AOP Côtes-de-Provence,

The story of Château d'Astros reads like a novel: an epic fresco of more than eight centuries, in which Knights Templar, Renaissance men and the bourgeoisie of Marseille intermingle. Bernard Maurel, the current owner, gave a new impetus to the estate in 1963. Today, the family business is run by son (and priest) Bruno and cousins. Nestled among 680 hectares of unspoiled nature, bathed in light, and where life prevails, the 80 hectares of vineyard are now farmed organically.

PRESENTATION

L'Amour d'Astros is all about family vacations, festive meals and friendly gatherings. This bottling celebrates the happy moments with friends and relatives and all the moments of shared complicity. This is the signature wine of Astros.

IN THE VINEYARD

The estate has always favored gentle methods farming and winemaking methods. For here, all comes together: the generous sun, the cool breeze of the local wind, and its cleansing power, and above all the diversity of its soils with on the banks of river Argens (with alluvial soils and clay-limestone terroirs).

WINEMAKING

Harvesting is done at night to limit oxidation and to preserve the fruits. Limitation of inputs to reduce the use of sulfites (SO2). Traditional winemaking at low temps in stainless steel vessels enabling for wonderfully complex and vibrant aromas.

VARIETALS

Grenache noir 50%, Syrah 30%, Cinsault 15%, Cabernet sauvignon 5%

13,5 % VOL.

GM: No. Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

T° of service: 8°C / 46°F.

AGEING POTENTIAL

Enjoy all year long, 5 years

TASTING

This smooth ripe wine is packed with red fruits and a generous texture, lightly touched by acidity. There is a caramel edge to this rich wine with its spice. Juicy, perfumed and with an attractive spicy character, it has weight, richness and density, with a fine bite of pepper at the end.

FOOD PAIRINGS

It may be famous for its soft shade of salmon pink, but there's more to Provence rosé than just a party prop. While it goes down an absolute treat at summer soirees and sunset drinks, it's at a sitdown dinner where Aventure really shine.



Bruno Lafon Selection

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