



# Provence

BRUNOLAFON  
wine selection

## Provence , Château Grand Boise, Auro, AOC Côtes de Provence, Rouge

AOC Côtes de Provence, Provence, France



Nestled between Mount Sainte-Victoire and Sainte-Baume, Château Grand Boise enjoys a special continental climate. Since 1610, it's evolved from varied farming to exclusive winemaking. Its 30-ha vineyard, amidst a vast 400-ha estate, stretches from 320 to 650 meters high, enriching its organic wines with unique traits. Grand Boise has recently upgraded its winery with cutting-edge grape processing methods.

### PRESENTATION

Château Grand Boise has recently upgraded its winery facilities and machinery. State-of-the-art anaerobic transport, a cutting-edge sorting table, and precise destemming techniques guarantee the use of only the finest whole grapes, discarding any damaged ones and stalks. To ensure the harvested grapes and the must receive delicate handling, transfers are conducted either through gravity feeding or with the gentle assistance of a peristaltic pump. The Sainte Victoire cuvée is the hallmark of Grand Boise, crafted from the finest Sainte-Victoire classified vines. These wines undergo a meticulous vinification process, aimed at enhancing their aromatic richness.

### TERROIR

Our high altitude is unique in Provence. It gives us fruitiness, depth, and well balanced wines. The typical profile of Château Grand Boise is its freshness. The vines are mainly planted on North facing slopes, on limestone, clay, and pink marble soils. To preserve this delicate balance, our vines and wines are Certified Organic and follow the United States National Organic Program

### WINEMAKING

Hand picked. Whole grape fermentation. Fermentation and aging in concrete tank. Indigenous yeast.

### VARIETALS

Grenache noir 50%, Cinsault 30%, Syrah 20%

### AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

### TASTING

Auro, the wind in provencal dialect, is the blend of 3 young plots of Grenache, Syrah and Cinsault, planted on some of the highest plots on the domain. This cuvee is fruit forward and juicy and is vinified using indigenous yeast (just like all our wines in 2019) and aged in a concrete tank. It offers a light, easy drinking wine, to share with friends, with the characteristic freshness of the domain. Being a red wine of pleasure, to be consumed within the year, it did not seem necessary to add sulphites.

### FOOD PAIRINGS

Aperitif, International cuisine, Cheese, Sea food, Shellfish, Fish, French cuisine, White meat, Poultry



### Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

