



# Provence

BRUNOLAFON  
wine selection

## Provence , Domaine La Grande Bauquière, B Création, AOC Côtes de Provence, Rosé

AOC Côtes de Provence, Provence, France



Nestled at the foot of the Sainte-Victoire Mountain in Provence, La Grande Bauquière stretches over 80 hectares, with a breathtaking view on the rocky outcrop that inspired Cézanne and Van Gogh. Led by Dorothee Salat since 2019, they mix tradition with innovation to make wines that might just make Bacchus jealous. With limestone-rich soils, Mediterranean sunshine, and eco-friendly practices, they balance biodiversity with precision viticulture.

### PRESENTATION

B Création is like Provence's greatest hits bottled up for your enjoyment! With its lychee-pink hue and lively personality, this blend of Grenache, Cinsault, and Syrah is the life of any gathering. Whether you're on a rooftop, a beach, or just in your kitchen pretending to be fancy, this rosé brings the sunshine to you—no SPF required.

### TERROIR

The vines flourish on deep soils composed of limestone, clay-rich sandstone, and ancient alluvial deposits enriched with pebbles, creating the perfect foundation for exceptional wines. The region's microclimate preserves the grapes' aromas with cool nighttime harvests, enhancing varietal purity. A geological mosaic and sustainable practices amplify the terroir's unique expression.

### WINEMAKING

Each stage of the winemaking process reflects precision and care. The juice is extracted and protected from oxidation through inert pressing. Following a meticulous selection, cold settling occurs over 48 hours. Each varietal is fermented separately at 17°C, avoiding malolactic fermentation.

### AGEING

Aging on fine lees in stainless steel tanks for four months adds complexity and texture.

### VARIETALS

Cinsault 50%, Grenache noir 40%, Syrah 10%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

8-10°C/ 46-50°F

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

Its pale lychee-pink color sets the tone for a refined tasting experience. The expressive nose unveils notes of white flowers and exotic nuances. On the palate, this rosé offers freshness and balance, with layers of exotic fruit and a vibrant minerality, creating a harmonious and indulgent finish.



### Bruno Lafon Selection

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## FOOD PAIRINGS

This versatile rosé shines as a refreshing aperitif or a delightful partner for summer dining. Perfect with seafood, grilled dishes, or exotic cuisines, its freshness and minerality enhance every occasion. Serve at 12°C to fully appreciate its vibrant profile.



### **Bruno Lafon Selection**

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