



Provence

BRUNOLAFON
wine selection

Provence , Domaine de la Croix, Bastide Blanche, 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

La Bastide Blanche stands as the historic heart of the Domain, established in the year 1882. This magnificent edifice, reigning over the vineyards and the enchanting contours of the peninsula, is a beacon of local heritage, dressed in the sophisticated elegance of Saint-Tropez and the dazzling allure of the Azurean coast. In this realm, the commitment is to honor the vineyard's finest yields, crafting wines of unparalleled elegance that are deeply infused with the distinctive terroir of the Saint Tropez Peninsula, a testament to the Domain's illustrious legacy.

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

Cinsault 55%, Grenache noir 45%

SERVING

Crafted specifically for sipping chilled over ice in a tall or balloon glass.

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

Encased in its distinctively shouldered bottle, this premier cuvée hails from a renowned estate near Saint-Tropez. Exuding vivacity and a rich, fruity essence, it boasts a harmonious blend of robust acidity and opulent richness. The wine unfolds layers of spice, intertwined with the tantalizing flavors of red currant and raspberry. It is quintessentially a gastronome's delight, marked by its refined, structured acidity and a bone-dry aftertaste that elegantly lingers, inviting a culinary pairing of distinction.

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Bruno Lafon Selection

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FOOD PAIRINGS

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



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