



Provence

BRUNOLAFON
wine selection

Provence , Domaine La Grande Bauquière, L'Inattendu, AOC Côtes de Provence, Blanc

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

L'Inattendu is a plot twist in a glass. Crafted entirely from Vermentino, it's like Provence put on its finest white floral perfume and a zesty citrus tie. With every sip, it whispers, "Didn't see that coming, did you?" Perfect for those who love their wines full of surprises and a touch of elegance—unexpected, yet utterly delightful.

TERROIR

Grown on deep limestone and clay sandstone soils, enriched by ancient alluvium and gravel, Moment Inattendu thrives in Sainte-Victoire's renowned terroir. The unique conditions support night harvesting to preserve the freshness and primary aromas of Vermentino. This distinctive terroir imparts a signature minerality, enhancing the wine's refined character.

WINEMAKING

Meticulous precision defines the winemaking process. The juices are safeguarded from oxidation from the start and undergo pneumatic pressing under inert gas. After 48 hours of cold settling, each parcel is vinified separately to showcase its individuality. Aging on fine lees builds structure and harmony, culminating in a final blend that accentuates the wine's balance.

VARIETAL

Rolle 100%

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

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

A crystalline robe with green reflections opens to a powerful bouquet of white flowers and citrus. On the palate, Moment Inattendu offers a rich, full texture, balanced by a refreshing vivacity and the signature minerality of Sainte-Victoire. Its vibrant finish provides a lasting elegance, perfect for dining or casual enjoyment alike.

FOOD PAIRINGS

This versatile white pairs wonderfully with a tapas assortment, Mediterranean dishes, or as a refined aperitif. Its freshness and aromatic finesse complement grilled fish, seafood, and mild cheeses. Serve between 12°C and 14°C to highlight its richness and minerality for an exceptional tasting experience.



Bruno Lafon Selection

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