



Provence

BRUNOLAFON
wine selection

Provence , Château La Sable, AOC Luberon, Rosé AOC Luberon, Vallée du Rhône, France

The estate's been a hot potato, passing through generations like a family heirloom. Back in the 19th century, Victor-Étienne Pascal decided it needed a little flair, so he popped a couple of towers on it, turning it into a Château lookalike. Fast forward to 2017 when Jean-Marc and Virginie Mercier took the wheel. They've been sprucing it up ever since, and voilà – they've even bagged themselves an organic certificate, making it official that they're as green as they are keen!



PRESENTATION

The 'M' shape of the château on this cuvée's label isn't just for show – it's a shoutout to its vineyard home, Mauconseil, which just so happens to be the neighbor of Château La Sable. These vines are living it up in the Luberon appellation, and boy, do they know how to represent La Sable's lineup. The white version? It's practically an ode to those never-ending Provencal evenings, where the sun takes its sweet time setting, and the beauty of the wild, inner Provence just won't quit.

TERROIR

Situated at 250 meters above sea level, these vineyards enjoy a sun-drenched southern exposure, shielded by the Luberon foothills' wooded areas, which boost the site's biodiversity. The terrain, primarily sandy and interspersed with fragile limestone (safre), allows plants to root deeply, thus encouraging a distinctive expression of this unique terroir.

WINEMAKING

As Jean-Marc puts it: "Catch the best, sort with zest! Harvest's prime, sorted in time. Gently press, no stress, whole bunches at best. With a pneumatic caress, keep colors less. Ferment fifteen days, cool and serene, to lock in aromas unseen. Age with grace on fine lees' embrace, in stainless steel's unyielding space."

VARIETALS

Grenache noir 40%, Syrah 40%, Rolle 20%

SERVING

T° of service: 10°C/50°F.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Indulge in the vibrant, peach-infused aroma of this organic Grenache and Syrah mix, elevated with a hint of Rolle. This lively, full-bodied rosé bursts with flavors of apricot, red cherry, and raspberry, creating a revitalizing, fruit-forward experience. Its dazzling limestone finale adds a refreshing twist. Perfect for summer poolside sipping, this thirst-quenching rosé captures the essence of freshness. Best enjoyed young to fully savor its vibrant character.

FOOD PAIRINGS

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



Bruno Lafon Selection

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