



# Provence

BRUNOLAFON  
wine selection

## Provence , Domaine de la Croix, Bastide Blanche, AOC Côtes de Provence, Blanc

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 vinification commences with careful destemming prior to pressing, followed by a precise, lowtemperature fermentation in stainless steel vats, complemented by malolactic fermentation. Further refinement is achieved with 10% of the wine being gracefully aged in new French oak barrels, adding depth and complexity to its character.

### VARIETAL

Rolle 100%

### SERVING

Enjoy this wine after gently decanting, served at a chic 14°C/57°F. It's the perfect partner for refined poultry and exquisite shellfish, like lobster or crayfish. For an equally elegant alternative, indulge in seared scallops bathed in butter.

### AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

### TASTING

This subtly oak-aged wine boasts a tapestry of spice and sumptuous richness, with a palate graced by the nuanced flavor of creamed apple. Infusions of pear lend an additional layer of ripeness, enriching the wine's dense fruitiness. This exquisite creation, embodying both elegance and maturity, is primed for immediate enjoyment.



### Bruno Lafon Selection

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## FOOD PAIRINGS

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



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