



# Provence

BRUNOLAFON  
wine selection

## Provence , Domaine de la Croix, Eloge, 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

"Eloge" pays homage to the unique terroir of the Saint Tropez peninsula. It masterfully balances fruity notes with a hint of salinity, making it the perfect accompaniment to sophisticated Mediterranean dishes, ideally enjoyed on a lovely summer evening," says Edouard Planel, the Cellar Master. Each sip is a celebration of nature's bounty, showcasing gastronomy in its most stylish form.

### 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

Beginning with meticulous attention and craftsmanship, the winemaking process unfolds with the gentle art of destemming, specifically for the unique and locally cherished 100% Rolle grapes. These grapes then gracefully journey to the press. What follows is a ballet of fermentation, conducted at subtly cool temperatures within the modern confines of stainless steel tanks. This method adeptly encapsulates and safeguards the rich tapestry of aromas and flavors inherent to the Rolle varietal, a testament to its regional uniqueness and charm.

### VARIETAL

Rolle 100%

### SERVING

Serve at 46.4°F to 50°F (8°C to 10°C) - cool but not ice-cold, pairs beautifully with a dish of lemon infused fish.

### AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

### TASTING

This wine radiates the quintessential warmth of Provence, brimming with luscious white and tropical fruit notes. Crafted from 100% Rolle grapes, it exudes a warm, herbaceous essence, kissed by the southern sun. Its palate is a lavish array of ripe yellow fruits, interwoven with vibrant acidity. Subtle hints of spice and a delicate whisper of honey, derived from the ripened fruits, enhance its allure, culminating in a smooth aftertaste that leaves a memorably enticing impression.



### Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York  
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com  
Contact us at: info@brunolafonselection.com

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## FOOD PAIRINGS

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



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