



Provence

BRUNOLAFON
wine selection

Château d'Astros, Aventure, Rosé, 2022

IGP Var, France

The story of Château d'Astros reads like a novel: an epic fresco of more than eight centuries, in which Knights Templar, Renaissance men and the bourgeoisie of Marseille intermingle. Bernard Maurel, the current owner, gave a new impetus to the estate in 1963. Today, the family business is run by son (and priest) Bruno and cousins. Nestled among 680 hectares of unspoiled nature, bathed in light, and where life prevails, the 80 hectares of vineyard are now farmed organically.

PRESENTATION

L'Aventure d'Astros is all about tree-houses, laughter and cheerful disposition. A life of colorful exploration, rich and varied. A wine in its image, characterized by a freedom in the blending and a diversity of grape varieties, so emblematic of the richness of Astros.

IN THE VINEYARD

The estate has always favored gentle methods farming and winemaking methods. For here, all comes together: the generous sun, the cool breeze of the local wind, and its cleansing power, and above all the diversity of its soils with on the banks of river Argens (with alluvial soils and clay-limestone terroirs).

WINEMAKING

Harvesting is done at night to limit oxidation and to preserve the fruits. Limitation of inputs to reduce the use of sulfites (SO2). Traditional winemaking at low temps in stainless steel vessels enabling for wonderfully complex and vibrant aromas.

VARIETALS

Caladoc, Cinsault, Grenache noir, Marselan, Ugni blanc

12,5 % VOL.

GM: No.

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

SERVING

T° of service: 8°C / 46°F.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Just north of Saint-Tropez, Astros produces an aromatic and fruit-forward wine with "Aventure". It has soft crushed strawberry notes that are balanced by a generous acidity. It's bright, it's light and splashed by delicious bitter-orange layered and mingled flavors.

FOOD PAIRINGS

Try small toasts with green or black olive tapenade, a delicious spread of olives, anchovies & capers. Or why not try your hand at making the French version of focaccia: fougasse, an easy to make flat yeast bread studded with olives, bits of bacon or chunks of savory goat cheese.



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

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

