



Provence

BRUNOLAFON
wine selection



Camille Le Mas de la Dame, L'Arlésienne, AOP Les Baux de Provence, Rosé

AOP Les Baux de Provence, Provence, France

The breathtaking 16th-century wine estate of Mas de la Dame is situated in Les Baux de Provence, a charming medieval village perched atop a rocky outcrop in southern France's Apilles Mountains. The essence of this rugged area's haunting, windswept beauty is captured most evocatively in the celebrated paintings of Van Gogh. No insecticides or herbicides are used. Copper and sulphur contents are limited. The soil is worked by tilling and enriched by applying manure of organic origin.

PRESENTATION

This Arlésienne-in-a-bottle will differ from her namesake by her extraordinary presence and aromatic flavors and will give you a taste of Daudet's adventures in Provence!

VINIFICATION

No oak treatment, aged in stainless steel vessels.

VARIETALS

Grenache noir 60%, Syrah 30%, Cinsault 5%, Mourvèdre 5%

12,5 % VOL.

GM: No.

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

SERVING

8°C / 46°F

AGEING POTENTIAL

5 years

TASTING

L'Arlésienne is a classic Provence style rosé and a blend of grapes organically grown by Mas de la Dame, located in the circle of the Alpilles mountains of Baux de Provence. Light pink in color, this is a rich, scintillating wine. It pulsates with freshness as well as ripe berry flavors. Lightly but firmly structured, it is all about fruitiness, with crisp acidity at the end. A summer staple and a true gustatory escapade!

FOOD PAIRINGS

Try it with light salads (Niçoise), pasta and rice dishes, especially with seafood, raw (fish roe and salmon tartare) and lightly cooked shellfish and grilled fish and goats' cheeses. Perfect hot weather drinking.

