



Provence

BRUNOLAFON
wine selection

Provence , Château Grand Boise, Jadis, AOC Côtes de Provence, Rosé

AOC Côtes de Provence, Provence, France



Nestled between Mount Sainte-Victoire and Sainte-Baume, Château Grand Boise enjoys a special continental climate. Since 1610, it's evolved from varied farming to exclusive winemaking. Its 30-ha vineyard, amidst a vast 400-ha estate, stretches from 320 to 650 meters high, enriching its organic wines with unique traits. Grand Boise has recently upgraded its winery with cutting-edge grape processing methods.

PRESENTATION

Château Grand Boise has recently upgraded its winery facilities and machinery. State-of-the-art anaerobic transport, a cutting-edge sorting table, and precise destemming techniques guarantee the use of only the finest whole grapes, discarding any damaged ones and stalks. To ensure the harvested grapes and the must receive delicate handling, transfers are conducted either through gravity feeding or with the gentle assistance of a peristaltic pump. Jadis is a 'parcellaire' creation, reserved for bottling exclusively in exceptional years. It's a rosé crafted for gourmet experiences.

TERROIR

Discover a one-of-a-kind elevated vineyard in Provence, where wines are infused with a refreshing, balanced, and deep character. Spanning numerous parcels, some yield exceptionally high-quality grapes due to their unique soils and sun exposures. These select grapes are isolated and vinified individually, contributing to our Parcellar Selections in favorable vintages.

WINEMAKING

Harvested by hand, crafted by Nature: each grape, a drop of purity through direct pressing. The winemaking is a tribute to organic practices – no commercial yeasts, only the magic of the Indigenous. Experience the authenticity as the wine ferments naturally in egg-shaped concrete tanks, maturing elegantly over six months in these artisanal havens.

VARIETALS

Grenache noir 65%, Syrah 35%

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Savor the symphony: a rosé with a gourmet twist! Dance with wild strawberries, violets, and orange peel, spiced with a whisper of saffron. A fresh, lush experience on the palate. Perfect with lacquered duck breast and kumquat, or a rich saffron risotto.

FOOD PAIRINGS

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



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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