



Provence

BRUNOLAFON
wine selection

Provence , Château La Sable, AOC Luberon, Blanc

AOC Luberon, Vallée du Rhône, France



The estate's been a hot potato, passing through generations like a family heirloom. Back in the 19th century, Victor-Étienne Pascal decided it needed a little flair, so he popped a couple of towers on it, turning it into a Château lookalike. Fast forward to 2017 when Jean-Marc and Virginie Mercier took the wheel. They've been sprucing it up ever since, and voilà – they've even bagged themselves an organic certificate, making it official that they're as green as they are keen!

PRESENTATION

The 'M' shape of the château on this cuvée's label isn't just for show – it's a shoutout to its vineyard home, Mauconseil, which just so happens to be the neighbor of Château La Sable. These vines are living it up in the Luberon appellation, and boy, do they know how to represent La Sable's lineup. The white version? It's practically an ode to those never-ending Provencal evenings, where the sun takes its sweet time setting, and the beauty of the wild, inner Provence just won't quit.

TERROIR

Situated within the Luberon Natural Park at an elevation of 350 meters and encircled by forests, these vineyards boast a cool, clay-rich terroir. Positioned on wind-swept terraces, they are ideally suited for white grape varieties, flourishing particularly well on north-facing slopes and areas bathed in the glow of the setting sun.

WINEMAKING

Harvested by hand and placed in small crates, the grapes undergo meticulous selection. They are softly pressed as whole clusters with a pneumatic press, ensuring only the finest juices are chosen. The grapes then settle statically in the cold for at least 48 hours. This is followed by a fifteen-day fermentation at low temperatures to retain the aromatic profile. The wine is then matured on fine lees in stainless steel vats.

VARIETALS

Marsanne 40%, Rolle 27%, Viognier 17%, Roussanne 16%

SERVING

T° of service: 16°C/61°F.

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

This dry white wine, redolent with white blossoms and lemon rind, offers a zesty and refreshing experience. Unadorned by oak, it boasts a moderate body but is lively on the palate, exuding a juicy, almost tropical vibe. Think crisp gooseberry, grapefruit, passion fruit, and pineapple. Midtasting, it reveals sharp grapefruit and lime tastes, complemented by a thrilling mineral crunch and a lingering almond aftertaste.

FOOD PAIRINGS

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



Bruno Lafon Selection

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