



Provence

BRUNOLAFON
wine selection

Provence , Château Grand Boise, AOC Côtes de Provence, Blanc

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. The Sainte Victoire cuvée is the hallmark of Grand Boise, crafted from the finest Sainte-Victoire classified vines. These wines undergo a meticulous vinification process, aimed at enhancing their aromatic richness.

TERROIR

Discover Provence's distinctive high-altitude vineyard, a haven where our Château Grand Boise wines find their freshness, balance, and depth. Nestled on clay-limestone and pink marble, the vines predominantly grace the northern slopes. Here, we embrace cultivation practices that are deeply rooted in natural methods.

WINEMAKING

Every grape is meticulously handpicked, resulting in wines of pure clarity through their gentle pressing technique. Grand Boise winemaking process is a celebration of the natural, eschewing commercial yeasts in favor of indigenous strains. The secret blend is a harmonious symphony of flavors, gracefully aged in concrete tanks and 600L demi-muids (5%).

VARIETAL

Rolle 100%

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

Picture this: a wine that's as fragrant as a field of flowers, as rich as a treasure chest, and as balanced as a tightrope walker with a lemon in each hand! It's like a fruity tango with yellow fruits and zesty lemons, and the texture? Tangy enough to make your taste buds do the cha-cha. Sip it now, or let it cozy up in your cellar for a few years—it's like aging like a fine wine, but in reverse!

FOOD PAIRINGS

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



Bruno Lafon Selection

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

