



# Provence

BRUNOLAFON  
wine selection



## Provence , Château Grand Boise, Auro, Vin de France, Blanc

Vin de France, VSIG, France

Nestled between Mount Sainte-Victoire and Sainte-Baume, Château Grand Boise enjoys a special continental climate. Since 1610, it's evolved in the Simonet family from varied farming to exclusive winemaking. The estate, now run by Jean Simonet, stretches from 320 to 650 meters high, and constantly evolving: certified organic, biodynamic and now NOP, the new generations are making the most of their unique terroir (pink marbles, sandy limestones).

### 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

Our high altitude is unique in Provence. It gives us fruitiness, depth, and well balanced wines. The typical profile of Château Grand Boise is its freshness. The vines are mainly planted on North facing slopes, on limestone, clay, and pink marble soils. To preserve this delicate balance, our vines and wines are Certified Organic and follow the United States National Organic Program

### WINEMAKING

Hand picked. Whole grap fermentation. Fermentation and aging in concrete tank. Indigenous yeast.

### VARIETAL

Grenache noir 100%

### AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

### TASTING

Aromas of citrus, white flowers, and stone fruits give way to a creamy texture with bright acidity and a striking mineral finish. The wine's unique profile — both fresh and structured.

### 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.

