



Provence

BRUNOLAFON
wine selection

Provence , Domaine La Grande Bauquière, L'Inattendu, AOC Côtes de Provence, Rosé

AOC Côtes de Provence, Provence, France



Nestled at the foot of the Sainte-Victoire Mountain in Provence, La Grande Bauquière stretches over 80 hectares, with a breathtaking view on the rocky outcrop that inspired Cézanne and Van Gogh. Led by Dorothee Salat since 2019, they mix tradition with innovation to make wines that might just make Bacchus jealous. With limestone-rich soils, Mediterranean sunshine, and eco-friendly practices, they balance biodiversity with precision viticulture.

PRESENTATION

Think rosé can't surprise you anymore? Enter L'Inattendu, the wine equivalent of an unplanned getaway that somehow aligns perfectly with your palate. Its pale lychee glow and charismatic bouquet make it impossible to ignore. One sip, and you're hooked—whether you're at a chic rooftop party or sneaking a glass with your beachside picnic, this rosé fits like a perfectly tailored sunhat.

TERROIR

Grown on deep, calcareous-clay soils interspersed with ancient alluvium and pebbles, these vines thrive in Provence's generous climate. Night harvesting ensures optimal aromatic expression, preserving the terroir's distinctive qualities. This unique combination of soil and microclimate gives the wine its exceptional finesse and hallmark elegance, rooted in its Provençal heritage.

WINEMAKING

The must is carefully shielded from oxidation before being pressed pneumatically under inert gas. Following 48 hours of cold settling, each grape variety undergoes precise vinification at a controlled temperature of 16 °C, with no malolactic fermentation.

AGEING

The wine is then aged on fine lees, enhancing its refined texture and aromatic clarity before final blending.

VARIETALS

Grenache noir 70%, Rolle 20%, Cinsault 10%

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

SERVING

8-10°C/46-50°F

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

The nose captivates with floral aromas intertwined with hints of white-fleshed fruits, culminating in an exotic finish. On the palate, it is both fresh and fruity, with a lively, balanced profile that delights in every scenario. From casual gatherings to refined meals, its charm lies in its vibrant finish and harmonious texture.



Bruno Lafon Selection

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FOOD PAIRINGS

Versatile and approachable, this rosé complements tapas, Mediterranean dishes, summer barbecues, and exotic fare. Its vibrant personality shines when served chilled, between 12–14 °C, enhancing its fruity allure and lively freshness.



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