



Provence

BRUNOLAFON
wine selection

Provence , Domaine de la Croix, Irresistible, AOC Côtes de Provence, Blanc

AOC Côtes de Provence, Provence, France



Founded in 1882, Domaine de La Croix spurred the creation of La Croix-Valmer, a Mediterranean gem. This distinguished Cru Classé vineyard, recognized in 1955, thrives on Saint-Tropez's unique soils, producing exceptional AOC Côtes de Provence wines. Its renaissance is credited to the Bolloré family's vision. Michel Rolland, a renowned oenologist, enhances the vineyard's charm. His blending expertise gives each wine a captivating uniqueness.

PRESENTATION

"Irresistible" – and trust us, it's not just a catchy name, it's a promise! Over at Domaine de la Croix, they're mixing up some terroir magic and expert know-how to bring you a cuvée that's as hard to say no to as a second slice of cake. The dream? A rosé or white that screams 'pool party': think a big balloon glass, heaps of ice, toes in the water, sun on your face, and laughs with pals. It's like bottling up the Côte d'Azur sun and serving it Mediterranean style – because that's how you summer in style!

IN THE VINEYARD

Nestled along the seaside edges of La Croix Valmer, and perched on the Saint Tropez Peninsula, there lie vines sprawled across sandy-schist slopes. Here, vineyard management is conducted with a sustainable approach, meticulously aligning with the exceptional environment of the area, ensuring the vines are as content and thriving as sunbathers in Saint Tropez.

WINEMAKING

The process begins with meticulous destemming prior to pressing. Both the free run and pressed juices are transferred to stainless vessels where fermentation is started by the introduction of carefully selected yeasts. This is succeeded by a controlled fermentation phase, conducted at low temperatures within sophisticated state-of-the-art gravity-fed stainless steel tanks, ensuring a refined and high-quality outcome.

VARIETALS

Rolle 60%, Clairette 20%, Sémillon 20%

SERVING

Crafted specifically for sipping chilled over ice in a tall or balloon glass.

TASTING

Belonging to the elite selection crafted at the estate, this opulent wine maintains its vivacity through a lively acidity. It harmoniously blends the lushness of peach and pineapple fruits with a zestful hint of lemon, bestowing a delicate finesse. The experience culminates in a crisp aftertaste, accentuated by a vibrant dash of orange zest, adding an exquisite, tangy flourish to its sophisticated profile.

FOOD PAIRINGS

Aperitif, Cheese, Sea food, Shellfish, Fish, White meat, Poultry



Bruno Lafon Selection

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

