

WINE DESCRIPTION

CHÂTEAU LA SABLE ROSÉ 2023

APPELLATION LUBERON PROTÉGÉE



Our family vineyard is located in Cucuron (Provence), in the Luberon Natural Park; surrounded by olive trees and forests.

We are committed to produce a quality wine while respecting the environment. We have farmed organically since we acquired the estate in 2018 and we are now Organic certified.

Appellation: A.O.P. Luberon

Grape Varieties: Grenache (45%), Syrah (40%),

Rolle (15%)

Terroir: Sandy terroir, at an altitude of 250m, facing south and protected on the mountain-side by a forest, which promotes biodiversity.

In this sandy soil, the vines can go very deep, which amplifies the original expression of this terroir.

Harvest: Hand-harvest in small 20kg cases

Wine making: Light pressing of whole bunches, with a pneumatic press to limit the colour extraction. Alcoholic fermentation for about 2 weeks at low temperature to protect aromas. Aging on fine lees in stainless steel tanks.

Tasting Notes: Intense notes of red and white fruits on the nose. On the palate, it is ample with the same white fruits and raspberry flavours. Long and fresh finish.







CHÂTEAU LA SABLE

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