

WINE DESCRIPTION

CHÂTEAU LA SABLE ROSÉ " INCARNAT" 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 : Syrah (55%), Grenache (45%)

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 5 months in oak barrels.

Tasting Notes: Intense nose of strawberry and raspberry and a light touch of brioche. On the palate, it is ample and round with cherry and strawberry flavours and subtle vanilla notes, and a long finish.



CHÂTEAU LA SABLE

2944 A Route de Lourmarin 84160 Cucuron FRANCE
Virginie MERCIER + 33 (0)6 95 25 79 98
contact@chateaulasable.com | www.chateaulasable.com