

## FICHE TECHNIQUE

# CHÂTEAU LA SABLE BLANC "LE PETIT M" 2024

### APPELATION LUBERON PROTÉGÉE

**Appellation :** AOP Luberon

**Cépage :** Rolle 80%, Marsanne 18%, Roussanne 2%

**Terroir :** Parcels situated in the Luberon Natural Park, between 280 and 350m above sea level, surrounded by wood.

Terroir fresh and argilaceous, located on terrace slopes swept by the dominant wind and well adapted to white grape varieties, which express themselves best in our region, on north-facing and west-facing slopes.

**Vinification :** Manual harvest.

Selective sorting of the grapes. Gentle pressurage of the bunches via a pneumatic press and selection of the best musts. Static decanting at cold temperatures for at least 48 hours. Fermentation at low temperatures to preserve the aromas. Aging on fine lees in stainless steel tanks.

**Dégustation :** Robe clear, brilliant and crystalline, pale yellow with silver highlights.

Expressive nose, revealing intense peach and citrus aromas. These fruit notes are enhanced by delicate floral notes.

In the mouth, this wine presents a fine balance with a broad and fleshy texture that evolves towards greater freshness and vivacity, the saline finish is very elegant.



The letter M comes from the place name where the vines are located, Mauconseil, in front of Château La Sable.



## CHÂTEAU LA SABLE

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