

## WINE DESCRIPTION

## LA SABLE BLANC « MARIE » 2024

INDICATION GÉOGRAPHIQUE PROTÉGÉE MÉDITERRANÉE



« le Grand M »  
is renamed « Marie »

**Appellation:** IGP Méditerranée

**Grape Varieties :** Viognier 50%, Roussanne 30%,  
Marsanne 20%

**Terroir:** The vines are located in the Luberon Natural Park. They are at an altitude of 350 meters and surrounded by olive trees and oak trees. The soil is fresh and made of clay, on terraces well windswept and facing north-west, which makes it perfectly adapted for these white grape varieties.

**Wine making:** Hand-harvest in small cases. Hand selection of the grapes. Light pressing of whole bunches, with a pneumatic press. Alcoholic fermentation for about 2 weeks in large oak barrels (600 litres).  
Aging of 7 months in the same barrels.

**Tasting Notes:** A brilliant, crystalline pale yellow colour with silver highlights. Complex and delicate, this wine reveals intense aromas of vine peach enhanced by subtle floral notes. On the palate, the attack is full and smooth, with perfectly integrated notes of ageing (hints of hazelnut). This wine stands out for its fine balance on the palate and remarkable aromatic persistence.



CHÂTEAU  
LA SABLE

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