

WINE DESCRIPTION

LA SABLE CHOUPISSONS WHITE 2025

INDICATION GÉOGRAPHIQUE PROTÉGÉE MÉDITERRANÉE



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 and have farmed organically since we acquired the estate in 2018.

Grape Varieties: Muscat Petits Grains 100%

Terroir: Light soil made of clay and sand. The plot is 250m high, facing South-East and surrounded by forests.

Wine making: Light pressing with a pneumatic press. Alcoholic fermentation for about 2 weeks at low temperature to protect aromas. Aging on fine lees in stainless steel tanks.

Tasting Notes: The colour is bright and crystalline, with a lovely pale yellow hue and green highlights. The nose is very intense, revealing aromas typical of the grape variety — rose, jasmine and lychee — complemented by delicate citrus notes. The palate is fresh and tangy, carried by a remarkable aromatic persistence.

Alcohol: 13% vol.



We regularly take in a few young orphan hedgehogs from the LPO in Buoux (local branch of the French Bird Protection League). These hedgehogs help us fight caterpillars. Along with blue tits, chickadees and bats, they help maintain our biodiversity balance.



CHÂTEAU
LA SABLE

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