

WINE DESCRIPTION

CHÂTEAU LA SABLE WHITE "LE PETIT M" 2025

APPELLATION LUBERON PROTÉGÉE



Appellation: AOP Luberon

Grape Varieties : Rolle 45%, Marsanne 40%, Grenache blanc 15%

Terroir: The vines are located in the Luberon Natural Park. They are at altitude between 280 and 350 meters and surrounded by olive trees and oak trees. The soil is fresh and made of clay for the Marsanne, and sandy for the Rolle.

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

Tasting Notes: The colour is clear and bright, a lovely pale yellow with silvery highlights. The initial nose is marked by aromas of hawthorn and honeysuckle. After aeration, it opens up with delicate citrus and white fruit notes. The attack is frank, supported by a beautiful fullness. In the middle of the palate, the wine is very fresh and overall seduces by its balance and elegance.



CHÂTEAU LA SABLE

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