

WINE DESCRIPTION

CHÂTEAU LA SABLE ROSÉ 2025

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 : Grenache 50%, Syrah 30%, Rolle 20%

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.

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 on fine lees in stainless steel tanks.

Tasting Notes: The colour is a bright, intense and luminous raspberry pink. Pure and expressive, this rosé offers a delicious bouquet of red fruits — strawberry, raspberry and redcurrant — enhanced by delicate notes of elderflower. On the palate, the attack is ample, then the mid-palate is very fresh, leaving a subtle touch of acidity on the finish.



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CHÂTEAU LA SABLE

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