

WINE DESCRIPTION

CHÂTEAU LA SABLE ROSÉ 2021

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

Appellation: A.O.P. Luberon

Grape Varieties : Grenache (40%), Syrah (40%), Rolle (10%), Clairette (10%) .
25 years old vines in average.

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.

Harvest: Hand-harvest in small 20kg cases

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: Delicate notes of white flowers and red fruits on the nose. On the palate, it is ample with the same white flowers and small red fruits flavours. Long and fresh finish with notes of raspberries.

Alcohol: 13, 5 % vol.

We are farming organically since 2019



CHÂTEAU LA SABLE

2944 A Route de Lourmarin 84160 Cucuron FRANCE
Virginie MERCIER + 33 (0)6 95 25 79 98
contact@chateaulasable.com | www.chateaulasable.com