

WINE DESCRIPTION

CHÂTEAU LA SABLE ROSÉ 2020

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 (50%), Syrah (40%),

Roussanne/ Rolle (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: A powerful and elegant rosé with a pale pink shiny colour. Expressive nose, with notes of peach and wild strawberry. On the palate, raspberry and grapefruit flavours, balanced by a good freshness with a long finish and notes of elderflower.

Alcohol: 13, 5 % vol.



CHÂTEAU LA SABLE

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