

WINE DESCRIPTION

LA SABLE BLANC "LE GRAND M" 2022

INDICATION GÉOGRAPHIQUE PROTÉGÉE MÉDITERRANÉE



Appellation: IGP Méditerranée

Grape Varieties : 38% Viognier, 27% Roussanne, 27% Marsanne, 8% Rolle

Terroir: The vines are located in Cadenet (Provence), in the Luberon Natural Park. They are at an altitude of 350 meters and surrounded by olive trees and oak trees.

The soil is fresh and made of clay, on terraces well windswept and facing north-west, which makes it perfectly adapted for these white grape varieties.

Wine making: Hand-harvest in small cases. Hand selection of the grapes. Light pressing of whole bunches, with a pneumatic press. Alcoholic fermentation for about 2 weeks in large oak barrels (600 litres).

Aging of 7 months in the same barrels.

Tasting Notes: Shiny, pale-yellow colour. Intense on the nose with white peach aromas and a light touch of jasmine.

On the palate, it is delicate at the start, with a rich length and ripe apricot flavours to finish.



The letter M comes from the vineyard location, a place called "Mauconseil", across the road from La Sable, our original vineyard.



CHÂTEAU
LA SABLE

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