



MASLAURIS
LUBERON



L'Inopiné blanc 2017 AOP Luberon - Organic Wine

Grape varieties: 40% Vermentino, 35% Grenache blanc, 15% Roussane, 10% Viognier.

Soil: Sandy loam and gravel

Climate: Land parcels situated at 300 meters altitude at the foot of the Luberon mountains. The microclimate allows the Maslauris grapevines to benefit from cool nights as well as beautiful, sunny days. The presence of the Mistral wind plays a key role in the irreproachable healthy state of our grapes. These different factors will provide grapes that will bring subtlety and freshness to the wine.

Grapevines: Young vines from certified organic agriculture with a low yield, harvested by hand with the strictest rigor, very early in the morning using headlamps in order to bring in the grapes cold and thereby preserve their integrity.

Yield: 20Hl/ha

Vintage: 2017, a hot and particularly dry year. After a slightly humid beginning of spring, temperatures drastically changed and not one drop of rain fell for the rest of the season. A summer heat wave followed. The vines had to draw down deeper into the subsoil. The water scarcity gave the vines the opportunity to explore the terroir to a maximum. A poor harvest with small grapes, but an irreproachable state of health and the aromas well preserved. An exceptional year to be noted in our history.

Vinification: Cold prefermentary maceration in order to enhance aromatic extraction. Cold stabilization before fermentation. Organic certified alcoholic fermentation. 15% of the wine is fermented in oak barrels.

Aged for 4 months primarily in stainless steel vats with 15% aged in oak barrels.

Blending of the juices in early 2018 with bottling at the end of winter, fully respecting the lunar calendar in order to preserve the maximum aromatic potential.

Alcohol level: 13,5%Vol.

Tasting Comments: This wine possesses a magnificent green gold robe. A crisp and elegant nose reveals aromas of white-flesh fruit with hints of brioche and exotic fruit. On the palate, a perfect degree of acidity brings a lively attack and freshness. At the outset, you find a nice round body leading to a fine balance. It leaves you with an impression of delicacy and a long finish.

Ideal to accompany fish, seafood, white meat, but also cheeses such as Luberon goat cheese. Also perfect for a simple cocktail party with friends.