



MASLAURIS  
LUBERON



**JEB DUNNUCK**

92/100

**Andreas Larsson**

93/100

## Les Terres de MasLauris Rouge 2016 IGP Vaucluse

**Grape varieties:** Syrah 75%, Cabernet 25%

**Soil:** Clay-limestone

**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:** The vines are managed using sustainable winegrowing practices, harvested by hand with the strictest rigor.

**Yield:** 25HI/hectare

**Vintage:** 2016, a hot and particularly dry year. After a mild winter, the beginning of the season saw light rainfall. A hot, dry summer followed, but with cool nights. 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 in terms of quantity, with small grapes, but an irreproachable state of health and the aromas well preserved. An exceptional year for great red wines.

**Vinification:** Alcoholic fermentation in concrete tanks.

1/3 of the grapes were put into the vats in full clusters, 1/3 destemmed but not pressed and 1/3 destemmed but pressed, when put into the vats.

Very little sulfite was used.

Blending took place after 4 weeks of maceration.

**Ageing:** 65% in concrete tanks.

45% in new typical-style oak barrels and larger-sized, Burgundy-style oak barrels

**Alcohol content:** 14%Vol.

**Tasting :** An intense red garnet colored robe. The powerful nose reveals hints of candied red berries

with touch of spice. On the palate, there are aromas of well-ripened cherries, complemented with easy tannins and a long finish. Ageing in wood brings complexity to this wine.

A delicate wine. The finesse of the syrah grapes complements the intense cabernet grapes.

Ideal with a plate of cold cuts or red meat

Can be consumed without further ageing, after decanting. Can be kept 10-15 years.