# Les Terres de MasLauris White 2018 AOP Luberon – Organic Wine

**Grape varieties:** 80% Vermentino, 20% Grenache blanc.

**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:** 30Hl/ha

**Vintage:** 2018, a hot year, with a lot of water in spring. Thanks to the spring rains, we were able to restore the stock of water that the soil needs to grow nice grapes, especially after a very dry year in 2017. Summer was hot, especially in August. The weather was then amazing in September with sunny days followed by cool nights.
All these conditions helped the grapes growing in perfect conditions and achieving perfect maturity when being harvested.

**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%Vol.

**Tasting Comments:**
This wine possesses a discrete nose of fresh herbs and spices. The palate is well balanced thanks to a nice acidity, that brings freshness, vivacity and structure to the wine.
A wine of high purity to start a meal. Easy and frank. It will not disappoint you. Drink

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