



MASLAURIS
LUBERON



Les Terres de MasLauris Red 2017 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: 30Hl/hectare

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 in 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. A unique year to be noted in our history.

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.

Drink or hold 10 years.