



MASLAURIS
LUBERON



L'Inopiné rosé 2018 AOP Luberon - Organic Wine

Grape varieties : 50% Mourvèdre, 40% Grenache, 10% Cinsault.

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, 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: 45HI/hectare

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: Reception of the harvested grapes is made using a gravity-based structure and juice extraction is carried out using a delicate and progressive pressing.

Cold stabilization before fermentation.

Organic certified alcoholic fermentation.

Aged on fine lees for 4 months.

Bottled at the end of winter, fully respecting the lunar calendar and also preserving the maximum aromatic potential.

Alcohol level: 13%Vol.

Tasting:

A wine with a magnificent pale pink robe highlighted with hints of purple.

The nose is subtle and intense with hints of citrus and exotic fruit. Very subtle.

Fresh and crisp on the palate with a nice full body. You will find hints of citrus fruits at the attack.

Ideal with light meals, salads, sushi, grilled meats. Also an excellent accompaniment for more elaborate, gourmet meals of fish or prime cuts of meat.

And of course, the wine is perfect for drinks with friends in both summer and winter.