



MASLAURIS  
LUBERON



## L'Inopiné red 2017 IGP Vacluse - Organic Wine

**Grape varieties:** Serine 85%, Grenache 10%, Mourvèdre 5%.

**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:** 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:** 30HI/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:**

75% in concrete tanks.

25% in one big Burgundy oak cask.

**Alcohol content:** 14%Vol.

**Tasting :** An intense red garnet colored robe highlighted by purplish hints. The nose reveals aromas of red and dark berries, such as blackcurrant, along with a hint of licorice and pepper. There is freshness on the palate and a hint of cocoa. Overall, a nice, well-balanced full body.

Ideal with strong flavored meats, stews and game meat, but also with hard cheeses.

Would also go well with chocolate desserts.

A unique character due to its intensity and subtlety.

A great wine which can be consumed without further ageing, after decanting.

Can be kept 15-20 years.