



MASLAURIS
LUBERON



Le Vin Nature White 2018 IGP Vaucluse - Organic wine (no sulfites added)

Grape varieties: Mostly Vermentino with a little 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, 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: 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.

Organic certified alcoholic fermentation with no yeast and no sulfites added. Aged on fine lees in barrels for 4 months.

Bottled at the end of winter, fully respecting the lunar calendar and also preserving the maximum aromatic
Not filtered.

Alcohol level: 13%Vol.

Tasting:

A delicate wine fermented with indigenous yeasts and no sulfites. The palate is very delicate. The nose keeps the freshness and flavor of the grapes. All this gives this wine a natural and happy style.