



MASLAURIS
LUBERON



Les Grès red 2017 IGP Vaucluse - Organic Wine

Grape varieties : 50% Serine, 30% Grenache, 20% Mourvèdre.

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: 30 HI/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: 100% in concrete tanks.

Alcohol level: 14%Vol.

Tasting:

An elegant and powerful red wine where Mourvèdre grapes have reached perfect maturity.

The palate is opulent and rich, though very subtle. A lot of freshness thanks to very refined tannins.

While still young, the nose already reveals the potential and very high quality of this wine, unique in the Luberon.

An amateur wine that can be kept in cellar for at least 10 years.