



MASLAURIS
LUBERON



Les Terres de MasLauris Red 2018 AOP Luberon - Organic Wine

Grape varieties: Grenache 65%, Serine 35%

Soil: Clay-limestone

Climate: Land parcels situated at 300 meters altitude at the foot of the Luberon mountains. In summer, the microclimate allows the Maslauris grapevines to benefit from cool nights which attenuate the heat of the day. The presence of the Mistral wind, which is active year round, plays a key role in the irreproachable healthy state of our grapes. These different factors bring subtlety to our matured grapes and freshness to the wine.

Grapevines: Vines from certified organic agriculture with a medium yield, 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 humid year with a hot summer. Thanks to a generous amount of rain in the spring, water reserves were reconstituted following a particularly dry 2017. A beautiful hot summer followed, allowing the grapes to grow in optimal conditions. Exceptional weather during the the harvest with sunny days and cool nights permitted a harvest at perfect maturity levels. As a result, handsome, fleshy grapes were harvested by hand with strict care.

Vinification: Reception of the harvested grapes is made using a gravity-based structure . Alcoholic fermentation in concrete tanks. Upon reception, 1/3 of the grapes were put into the vats in full clusters, 1/3 destemmed but not pressed and 1/3 destemmed and pressed, when put into the vats. Very little sulfite was used. Blending took place after 4 weeks of maceration.

Aging: 50% in concrete tanks. 50% 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 an aroma of well-ripened cherries is first revealed, complemented with easy, elegant tannins. Ageing in wood brings complexity to this wine, as well as a long finish. Ideal with a plate of cold cuts or red meat. Ready for consumption. Can be kept for at least 10 years.