



MASLAURIS  
LUBERON



## L'Inopiné white 2019 AOP Luberon - Organic Wine

**Grape varieties:** Roussanne 40%, Vermentino 40%, Viognier 10%, Grenache blanc 10%

**Soil:** Sandy loam and gravel

**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 low yield, harvested by hand with the strictest rigor, very early in the morning using headlamps, in order to bring the grapes in cold and thereby preserve their integrity.

**Yield:** 30HI/hectare.

**Vintage:** 2019, a hot and particularly dry year. After a slightly humid early spring, there was a heat wave at the beginning of summer and no rain fell during the rest of the season. The vines had to draw down deeper into the subsoil. The water scarcity gave the vines the opportunity to explore its terroir to a maximum. An uneven harvest followed in order to juggle between rain and heterogeneous maturity levels. A relatively low yield with small grapes, however an irreproachable healthy state with strong flavors.

**Vinification:** Cold prefermentary maceration in order to enhance aromatic extraction. Cold stabilization before fermentation. Organic certified alcoholic fermentation, of which 40% of the wine is fermented in oak barrels. Aged for 4 months primarily in stainless steel vats with 40% aged in oak barrels.

Blending of the juices in early 2019 with bottling at the end of winter, fully respecting the lunar calendar in order to preserve the maximum aromatic potential.

**Alcohol level:** 13,5%Vol.

### **Tasting Comments:**

This wine possesses a magnificent green gold robe. A crisp and elegant nose reveals aromas of white-fleshed fruit with hints of brioche and exotic fruit. On the palate, a lively attack, rounded out by its body and freshness.

A well-balanced wine with a long finish.

Ideal to accompany fish, seafood, white meat, but also cheeses such as Luberon goat cheese. Also, perfect for a simple cocktail party with friends.

Ready for consumption. Can also be kept for at least 5 years.