



MASLAURIS
LUBERON



L'Inopiné rosé 2019 AOP Luberon - Organic Wine

Grape varieties : Grenache Noir 65%, Mourvèdre 35%

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, 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: 55HI/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: Reception of the harvested grapes is made using a gravity-based structure and juice extraction is carried out using a delicate and progressive pressing.

Cold stabilization before fermentation.

Organic certified alcoholic fermentation.

Aged on fine lees for 4 months.

Bottled at the end of winter, fully respecting the lunar calendar and also preserving the maximum aromatic potential.

Alcohol level: 12.5% Vol.

Tasting:

A wine with a magnificent pale pink robe highlighted with hints of purple.

The nose is subtle and intense with hints of citrus and exotic fruit. Very delicate. Fresh and crisp on the palate with a nice full body. You will find hints of citrus fruits at the attack.

Ideal with light meals, salads, sushi, grilled meats. Also, an excellent accompaniment for more elaborate, gourmet meals of fish or prime cuts of meat.

And of course, the wine is perfect for drinks with friends in both summer and winter.