



MASLAURIS
LUBERON



L'Inopiné red 2018 AOP Luberon - Organic Wine

Grape varieties: Serine 85%, Mourvèdre 15%

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 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 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.

Ageing:
100% in concrete tanks.

Alcohol content: 14%Vol.

Tasting : An intense red garnet colored robe highlighted by purplish hints. The nose reveals aromas of well-ripened red and dark berries, such as blackcurrant, along with a hint of licorice and pepper. On the palate, the wine is balanced with touches of spice and a hint of cocoa. Very long finish. This wine is ideal to accompany red meat and game meat, but also with hard cheeses such as Cheddar and Mimolette. Would also go well with dark chocolate desserts.

A great wine which can be consumed immediately, after decanting. Can be kept 10-15 years.