



MASLAURIS  
LUBERON



**JEB DUNNUCK**

93/100



Andreas Larsson

92/100

## L'Inopiné rouge 2016 IGP Vacluse

**Grape varieties:** Serine 100%

**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:** The vines are managed using sustainable winegrowing practices, harvested by hand with the strictest rigor.

**Yield:** 25Hl/hectare

**Vintage:** 2016, a hot and particularly dry year. After a mild winter, the beginning of the season saw light rainfall. A hot, dry summer followed, but with cool nights. The vines had to draw down deeper into the subsoil. The water scarcity gave the vines the opportunity to explore the terroir to a maximum. A poor harvest in terms of quantity, with small grapes, but an irreproachable state of health and the aromas well preserved. An exceptional year for great red wines.

**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:** 85% in concrete tanks.

15% in new Burgundy-style oak barrels

**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. There is freshness on the palate and a hint of cocoa. Overall, a nice, well-balanced full body. Ideal with strong flavored meats, stews and game meat, but also with hard cheeses.

Would also go well with chocolate desserts.

A unique character due to its intensity and subtlety.

A great wine which can be consumed without further ageing, after decanting.

Can be kept 15-20 years.