



MASLAURIS  
LUBERON



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

**Grape varieties:** Serine 80%, Mourvèdre 20%

**Soil:** Sandy loam and gravel

**Climate:** Land parcels located at 300 meters altitude at the foot of the Luberon mountains. In summer, the microclimate allows Maslauris grapevines to benefit from cool nights which reduce 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:** 45Hl/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. 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. Slight sulphiting at bottling. Blending took place after 4 weeks of maceration. Wine unfiltered and not fined.

**Ageing:** Mainly in concrete vats and part of the Serine is aged in Burgundy casks of 5 wines.

**Alcohol content:** 14,5 %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. Ageing potential: 15 years.