



MASLAURIS
LUBERON



L'Inopiné rosé 2020 AOP Luberon - Organic Wine

Grape varieties : Grenache noir 40%, Mourvèdre 30%, Syrah 20%, Cinsault 10%

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, 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: 55Hl/hectare

Vintage: 2020, a year with an ideal climate. The winter was particularly rainy. The soil and the vines regained their water reserve, which was starting to weaken after several consecutive dry years. The beginning of spring was very promising due to the absence of frost at bud-break, alternating rainfall and sunshine allowing vines to get off to a good start.

2020, also a very special year. Year of the Covid-19 where France was locked down for two months of spring. This confinement allowed us to fully focus on our viticultural work, thus intensifying our efforts to take care of our vines. A spring also marked by extremely low levels of air pollution. The vines were therefore all more beautiful and healthier.

The summer was hot but not scorching, allowing vines to express themselves without suffering.

Finally, the harvest took place with good weather and very cool nights enabling us to bring in fresh grapes in an irreproachable sanitary state. 2020 is certainly one of the most beautiful vintages of the last few years.

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 the organic certified alcoholic fermentation.

Ageing: 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: 13.5% 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.