



MASLAURIS
LUBERON



L'Inopiné white 2020 AOP Luberon - Organic Wine

Grape varieties: Roussanne 40%, Grenache blanc 30%, Vermentino 15%, Viognier 15%

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 are certified organic, 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: 45 HI/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: Cold prefermentary maceration in order to enhance aromatic extraction. Cold stabilization before fermentation. Organic certified alcoholic fermentation, of which 40% of the wine is fermented in oak barrels.

Ageing: Aged for 4 months primarily in stainless steel vats with 40% aged in oak barrels. Blending of the juices in early 2021 with bottling at the end of winter, fully respecting the lunar calendar in order to preserve the maximum aromatic potential.

Alcohol level: 13,5%Vol.

Tasting Comments: This wine possesses a magnificent green gold robe. A crisp and elegant nose reveals aromas of white-fleshed fruit with hints of brioche and exotic fruit. On the palate, a lively attack, rounded out by its body and freshness. A well-balanced wine with a long finish.

Ideal with fish, seafood, white meat, but also cheeses such as Luberon goat cheese. Also, perfect for a cocktail party with friends. Ready for consumption. Can also be kept for at least 5 years.