



MASLAURIS
LUBERON



Le N White 2020 AOP Luberon - Organic Wine (no sulfites added)

Grape varieties: Principally Vermentino. A touch of Grenache Blanc

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 low 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: 45 Hl/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. **Natural alcoholic fermentation in oak barrels, certified natural with no additives such as yeast, sulfites and fining.**

Ageing: Aged on fine lees in oak barrels. Bottled at the end of winter, fully respecting the lunar calendar and also preserving the maximum aromatic potential. **Unfiltered wine, no sulfites added.**

Alcohol level: 13,5 %Vol.

Tasting: A lovely fermented fruit juice resulting in a "natural" wine, bottled as such. The natural and jovial quality of this lively wine will wholly satisfy enthusiasts.