



MASLAURIS
LUBERON



Les Terres de MasLauris Red 2019 AOP Luberon - Organic Wine

Grape varieties: Grenache noir 65%, Mourvèdre 35%

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: 65% in concrete vats and 35% in Burgundy casks of 3 wines

Alcohol content: 14%Vol.

Tasting : An intense red garnet colored robe. The powerful nose reveals hints of candied red berries

with touch of spice. On the palate, there an aroma of well-ripened cherries is first revealed, complemented with easy, elegant tannins. Ageing in wood brings complexity to this wine, as well as a long finish. Ideal with a plate of cold cuts or red meat. Ready for consumption. Can be kept for at least 10 years.