



Ours Blanc Luberon 2016

PRESENTATION

If you enjoy quaffable wines, this one is ideal as an aperitif or paired with a simple meal

THE VINTAGE

The 2016 vintage in the Southern Rhône valley is exceptional, both in terms of quality and quantity, thanks to idyllic weather conditions that protected the region from climatic accidents throughout the whole year.

LOCATION

Mainly within the Parc Regional du Luberon, which is equidistant from Avignon, Aix-en-Provence and Manosque.

The average altitude of the vineyards is 300 metres/1000 feet above sea-level, and the grapes are harvested relatively late.

TERROIR

Old alluvial deposits of round and flat stones, calcareous marl and patches of clay created by alluvial alpine flows.

AGEING

The grapes are lightly crushed, then pressed in a pneumatic press, prior to clarification of the must and cool fermentation.

This takes place in vats for 90% of the blend, with 10% fermented in new oak barrels with lees-stirring.

The wine remains in stainless steel tanks until the month of January, when the wine is bottled after fining.

VARIETALS

Bourboulenc, Grenache blanc, Roussanne, Ugni blanc, Vermentino

SERVING

8°C with a starter or a cold buffet.

TASTING

Beautiful pale-yellow colour, shiny green undertones. The bouquet is delicate white-flesh fruit, citrus fruit and spring flowers, fresh with an attractive aromatic intensity. The mouth is full of freshness, rich with mineral acidity, the final is aromatic and mouth-watering. This 2016 wine is expressive and has a lot of balance.

