



## Les Animals Luberon Ours Blanc - 2024

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



### THE VINTAGE

Despite climatic challenges throughout the year requiring constant vigilance and considerable work in the vineyard, the 2024 vintage looks very promising. The harvest began on August 2nd, and the last grapes were picked on October 3rd. Each vineyard was harvested at perfect maturity, with grapes that were both balanced and expressive. The work in the vineyards was demanding, but the efforts made should result in wines of high quality. The first tastings reveal wines with a very good balance, combining fruitiness, tension and finesse. With optimal phenolic maturity, supported by good acidity, they also reveal great freshness and a beautiful structure. Promising qualities for this 2024 vintage which should stand out for its aromatic richness and its aging capacity.

### 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 white grapes are harvested at optimal maturity. The harvest date is defined through analysis and tasting of the berries. Upon arrival at the winery, the grapes are pressed using a pneumatic press. After settling, the must ferments in temperature controlled tanks. At the end of the alcoholic fermentation, the wine is kept in stainless steel tanks until bottling.

### VARIETALS

Bourboulenc, Grenache blanc, Roussanne, Ugni blanc, Vermentino

### SERVING

8°C with a starter or a cold buffet.

### TASTING

Beautiful bright pale-yellow colour, with delicate green highlights. Fresh, and vivacious, the nose offers a seductive aromatic bouquet with notes of citrus fruit, white flowers and lemon zest. This freshness and liveliness continue on the palate, combined with a tangy character with a crunchy texture and aromas of green apples finely associated with white flowers. Very pure, with elegant finish which is particularly refreshing and slightly saline. A very fresh, very balanced wine.

Pairings: Asian cuisine, sole meunière, fresh goat cheese

