



Ours Blanc Luberon 2017

PRESENTATION

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

THE VINTAGE

This 2017 vintage will be remembered as the year of all records: the driest year in 30 years, non-interventionist vineyard work, optimal harvest conditions, a very small yield due to climatic hazards, and wines with very rich potential.

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 yellow dress with green highlights. The nose is intense, the mouth is full of freshness and tense, it presents a nice balance in the mouth, between acidity and volume. It continues on a long finish with lemon-citrus notes.

