

# CLASSIQUES

## Classique Luberon

AOC Luberon 



### *Soil :*

Selected plots located on chalky foothills of the Luberon massif.

### *Grapes :*

Syrah, Grenache noir

### *Harvest and Vinification :*

The grapes are collected between late September and mid-October according to the grapes orientation. Maceration between 7 and 12 days, soft extraction at controlled temperature (20°C-22°C).

### *Tasting Notes :*

Deep ruby red robe. The nose is intense and elegant, with blackcurrant, blackberry raspberry and kirsh cherry. In mouth, the ripe fruit attack becoming more complex. Fullness, roundness and balance which give length in mouth. Then opening on complexity with much spicy notes.

### *Sommelier Advices :*

To be served at 18°C. A great companion for a loin of lamb cooked with Provence herbs or for an AOC cheese. To drink preferably within 3 years.

