DOMAINE LE NOVI

LUBERON – FRANCE

AMO BLANCO

AOP Luberon

STORAGE TIME
5 - 10 years

SERVING T°
Between 12° and 14°

2023



*The **white soul**, in Provençal, brings together the **emblematic grape varieties** of the southern Rhône Valley. This cuvée combines strength and delicacy, giving pride of place to **Clairette and Vermentinu.***

BLENDING

VERMENTINU **39%**

CLAIRETTE POINTUE **37%**

GRENACHE BLANC **24%**

TASTING

Bright yellow colour with green highlights.

A flattering nose of white flowers, nectarines and almonds.

A discreet tannic structure gives to frame the palate, with notes of aniseed and white-fleshed fruits and a mineral finish.

VINIFICATION

Harvested by hand and stored in cold storage for a few days.
Direct pressing for Clairette and Grenache.
Skin maceration for the Vermentinu, then fermentation in 2-3 yo demi-muids.

Co-fermentation of Grenache with a proportion of Vermentinu.
All alcoholic fermentation is spontaneous.

Stirring the lees for 6 weeks for the Vermentinu in demi-muids, followed by malolactic fermentation under wood.

VINEYARD

SOIL
Helvetian clay-limestone soil, of the safres or soft sandstone type.

YIELD
39 hl/ha

AGE OF VINES
from 29 to 61 years old

MATURING

40% of Vermentinu is matured in demi-muids for 12 months. Clairette is aged in 7.5hl amphora.

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