DOMAINE LE NOVI

LUBERON – FRANCE

AMO ROUJO

AOP Luberon | STORAGE TIME 5 - 10 years | SERVING T° Between 14° and 16°

2024

BLENDING

GRENACHE NOIR **68%**

SYRAH, CINSAULT, MARSELAN **32%**

*The **red soul**, in Provençal, brings together the **emblematic grape varieties** of the southern Rhône Valley. This cuvée combines power and delicacy, with a particular emphasis on **Grenache noir.***



TASTING

Opaque red colour.

Intense nose of blackberries, black cherries and amaretto, enhanced by hints of sweet spices.

On the palate, a straightforward, velvety attack with a sensation of sweetness typical of Grenache Noir.

Black and stone fruits are supported by ripe tannins.

VINIFICATION

50% of Grenache Noir are vinified in amphora with 15% whole bunch.

Co-maceration and co-fermentation of Grenache and secondary grape varieties (Sy-Cins - Mars).

Alcoholic fermentation with indigenous yeasts is accompanied by gentle extraction. Maceration does not exceed 25 days.

VINEYARD

SOIL
Safres-type Tortonian clay-limestone soil with scattered traces of grey clay.

YIELD
34 hl/ha

AGE OF VINES
from 29 to 61 years old

MATURING

50% of pure Grenache is aged in amphora. The rest of the blend is matured in demi-muids (from 3 to 6 yo) for 12 months.

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