DOMAINE LE NOVI

LUBERON – FRANCE

Côté Levant

AOP Luberon | STORAGE TIME 2 years | SERVING T° Between 8° and 12°

2025



This cuvée echoes the main exposure of our plots, which face east. Bathed in morning sunshine, our grapes retain their freshness and natural acidity, the trademark of a gourmet rosé.

BLENDING

- GRENACHE NOIR **59%**
- SYRAH **18%**
- CINSAULT **15%**
- VERMENTINU **8%**

VINIFICATION

100% destemming.
Direct pressure and skin maceration depending on the grape variety.

Co-fermentation of Grenache Noir with Syrah. Alcoholic fermentation with temperature control

Aged on fine lees with regular stirring.

TASTING

An intense nose of ripe, fleshy fruit, slightly exotic, enhanced by noble vegetal notes.
A sensation of sweetness caresses your mouth as the wine is bone dry. Textured on the palate, with grains of tannin that bring out all its aromatic persistence.
A mouth-watering gourmet rosé!

VINEYARD

SOIL
Oligocene clay-limestone soils

YIELD
50 hl/ha

AGE OF VINES
from 10 to 55 years old

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