DOMAINE LE NOVI

LUBERON – FRANCE

Les Soucas

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

2023

BLENDING

SYRAH **41%**

GRENACHE NOIR **36%**

CARIGNAN **23%**



*Provençal for **"old vines"**, this cuvée is the result of a fine selection of plots, revealing all its nuances. The care taken in ageing it brings **density and delicacy,** giving full meaning to the notion of **"long ageing".***

TASTING

A dense garnet-red colour.

Intense and deep on the nose, with a bouquet of tangy red and black fruit mixed with hints of sweet, toasty spices.

A tangy palate of black berry and balsamic coulis.
On the finish, the perception of freshness and the grain of the tannin bear witness to its ageing potential.

VINIFICATION

The hand-picked grapes are stored in cold storage for a few days.

Partial destemming depending on the grape variety. Cold pre-fermentation maceration followed by fermentation with indigenous yeasts.

The malolactic fermentation is carried out in oak barrels with approximately 25% new oak.

THE VINEYARD

SOIL

Tortonian clay-limestone soil of the safres type with scattered traces of grey clay.

YIELD

32 hl/ha

AGE OF VINES

Over 31 years old

MATURING

100% of the wine is matured for 15 months in demi-muids, then blended en masse in concrete vats before bottling.

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