DOMAINE LE NOVI

LUBERON – FRANCE

Terre de Safres

AOP Luberon | STORAGE TIME 5 - 7 years | SERVING T° Between 10° and 12°

2025



*This cuvée refers to our main soil: **safre**. This **soft, easily eroded rock** produces light soils that encourage the production of **elegant, delicate wines.***

BLENDING

- BOURBOULENC **32%**
- VERMENTINU **32%**
- GRENACHE BLANC **16%**
- UGNI BLANC **12%**
- GRENACHE GRIS **08%**

VINIFICATION

The harvest is 100% destemmed, followed by direct pressing or skin maceration depending on the grape variety.

Co-fermentation of Grenache blanc and Vermentinu. Alcoholic fermentation using indigenous yeasts is slow, followed by ageing on fine lees with regular stirring for 4 months.

Malolactic fermentation is carried out on part of the cuvée, depending on the grape variety and the vintage.

TASTING

A brilliant pale yellow colour with green highlights.

An expressive, fresh nose dominated by floral, citrus and slightly saline notes.

On the palate, the attack is frank and fresh, offering a range of subtly acidic white-fleshed fruits.

The finish is zesty with lovely bitters.

VINEYARD

SOIL

Helvetian clay-limestone soil, of the Safres or soft sandstone type

YIELD

45 hl/ha

AGE OF VINES

From 11 to 66 years old

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Domaine Le Novi, 850 route de Cabrières d'Aigues, 84240 La Tour d'Aigues (RD9) | contact@domainelenovi.com | +33(0)6.22.07.90.60