DOMAINE LE NOVI

LUBERON – FRANCE

Terre de Safres

AOP Luberon

STORAGE TIME
5 - 7 years

SERVING T°
Between 14° and 16°

2024

BLENDING

GRENACHE **42%**

SYRAH **36%**

CINSAULT **22%**



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

TASTING

Dense, brilliant red with purple highlights.

Intense nose of tangy black berries with a hint of spice.

On the palate, the attack is greedy and juicy, with notes of black cherries and redcurrants.
The tannins are fine and tight with a sapid finish.

VINIFICATION

Co-fermentation & co-maceration of Grenache with Cinsault and/or Syrah in concrete vats. 10% to 15% of the vatted grapes are whole bunches.

Alcoholic fermentation with indigenous yeasts is carried out at low temperature, with light extraction during the 15 days or so of maceration.

Malolactic fermentation is followed by work on the lees throughout the winter.

VINEYARD

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

YIELD
45 hl/ha

AGE OF VINES
From 10 to 54 years old

www.domainelenovi.fr | DomaineLeNovi | Domaine Le Novi
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