DOMAINE LE NOVI

LUBERON – FRANCE

Les Soucas

AOP Luberon | STORAGE TIME 5 - 10 years | SERVING T° Between 12° and 14°

2024



*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".***

BLENDING

ROUSSANNE **40%**

CLAIRETTE POINTUE **40%**

VIOGNIER **20%**

TASTING

A brilliant pale yellow colour with green highlights.

An expressive nose with floral aromas and notes of pastries.

A dynamic, subtly creamy attack on the palate, giving way to a sensation of freshness. Notes of toast, white-fleshed fruits and flowers.

VINIFICATION

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

100% destemming for the 3 grape varieties.

Hot skin maceration is carried out for the Roussanne. The Roussanne and Viognier grapes are placed in barrels for spontaneous alcoholic fermentation in demi-muids (600 litres).

The Clairette ferments in vats.

VINEYARD

SOIL

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

YIELD

43 hl/ha

AGE OF VINES

20 years old and more...

MATURING

60% of the wine is aged for 12 months in demi-muids with light stirring.
The fine lees of the Clairette are stirred regularly for 6 months.

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