

Bastide du Claux



Barraban Luberon Blanc



At a Glance:

- **Appellation:** AOC Côtes du Luberon
- **Encépagement:** Grenache Blanc (30%), Vermentino (30%), Ugni Blanc (10%), Viognier (10%), Clairette Pointue (5%), Roussanne and Marsanne (15% combined)
- **Average Annual Production:** 40,000 bottles
- **Average Alcohol by Volume:** 12.5-13.5%
- **Average Residual Sugar:** <1 g/l
- **Average Total Acidity:** 4-4.5 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** Southwest-facing terraces surrounding the village of Ansois, the north-eastern slopes near the village of Motte d'Aigues, and gravel deposits near the village of Cabrières d'Aigues.
- **Soil Types and Compositions:** Sandy-clay soils above clay sub-soils locally known as "Safres"
- **Vine Age, Training, and Density:** Guyot and Gobelet-trained vines averaging over 30-years old, planted via Massale selection, with some Ugni Blanc vines planted over 70 years ago.
- **Average Yields:** 43 hl/ha
- **Average Harvest Date and Type:** Manual harvest, early September

In The Cellar:

- **Fermentation:** After sorting, the wine is pressed whole-cluster and ferments spontaneously in concrete vat.
- **Pressing:** Whole-cluster pressing with a pneumatic press
- **Time on Lees:** 2 months
- **Malolactic Fermentation:** Partial malolactic fermentation, no intentional blocking or inoculation
- **Élevage:** 12 months in concrete vats, with c. 10% in neutral barrel 9 months before bottling.
- **Press Wine:** Press wine and free-run wine are blended prior to élevage
- **Fining and Filtration:** Casein fining, diatomaceous earth filtration
- **Sulfur:** 20-25 g/l free, 60-80 g/l total, applied at harvest, during élevage, and at bottling

In The Glass:

The Barraban, aptly demonstrating the balance of the Luberon, is strikingly mineral, with notes of white grapefruit, and dried thyme. This terroir, it is clear after this wine, gives whites with as much balance and depth as its reds.