

# Bastide du Claux



The Bastide du Claux was born in 2002 and is located in the heart of the Luberon National Park in the high hills of western Provence. Sylvain works a diverse group of parcels totaling 15 ha, planted to 14 different varietals scattered throughout the region. Many Luberon growers valued quantity over quality and began to replant vineyards so that they could maximize production and minimize costs harvesting by machine. These trends made it possible for Sylvain to affordably purchase interesting, low-yielding old-vine parcels that were no longer valued. The Syrah from the Malacare lieu-dit, though younger than the Domaine's other varieties, is the oldest in the region, planted by the former president of the local co-operative. The Luberon's vineyards are relatively high, at 400-450m above sea level, and benefit from cooler temperatures compared with other parts of Provence and the Southern Rhone, an excellent location for producing balanced, elegant wines both red and white.

## Viticulture:

- **Farming:** Organic certification anticipated in 2021, practicing organic since 2014, organic methods since the estate's founding.
- **Treatments:** Only copper sulfate
- **Ploughing:** Annual ploughing of the vineyard to maintain soil health
- **Soils:** Southwest and northwest-facing hillsides of clay, silt/sand, and limestone.
- **Vines:** 70-year old Ugni Blanc, 65-year old Carignan, 55-year old Grenache and Cinsault, and 25-year old Syrah.
- **Yields:** Old vines naturally lower yields, no green harvest
- **Harvest:** Exclusively by hand, and later than in many other parts of the Rhône and Provence due to the Luberon's high altitudes. Harvest date shifts dramatically with each vintage.
- **Purchasing:** Always entirely estate fruit



## Vinification:

- **Fermentation:** in concrete vat for rosé and white wines, which undergo direct pressing. Stems have lignified more regularly with climate change, and the red thus sees c. 30% stem retention.
- **Extraction:** Sylvain prefers the gentle effects of pumpovers, and does not seek exaggerated levels of extraction in his wines.
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing
- **Press Wine:** Press wine and free-run wine are, in most vintages, blended prior to élevage. Press wine is included in red wines to bring structure. Rosés are c. 75% free-run wine, 25% press wine.
- **Malolactic Fermentation:** not sought for rosés and whites, occurring

## Aging:

- **Élevage:** Rosés are raised entirely in concrete vat; reds and whites age in a combination of concrete vats and neutral wood. Sylvain is transitioning away from neutral barriques to larger, neutral demi-muids.
- **Lees:** All wines rest on their lees, most for the vast majority of their élevages.
- **Fining and Filtration:** Casein fining for whites and rosés, and diatomaceous earth filtration for all wines
- **Sulfur:** 20-25 g/l free, 60-80 g/l total, applied at harvest, during élevage, and at bottling

# 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 subsoils 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

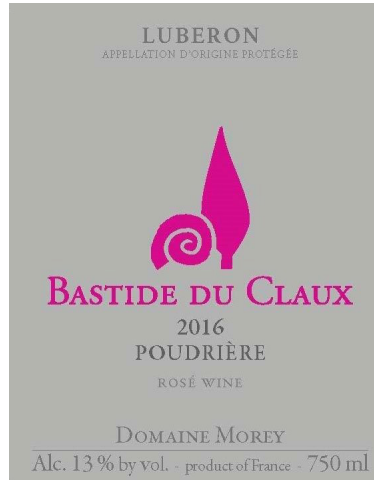
### In The Glass:

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.

# Bastide du Claux



## Poudrière Luberon Rosé



### At a Glance:

- **Appellation:** AOC Côtes du Luberon
- **Encépagement:** Grenache (50%), Cinsault (30%), Syrah (20%)
- **Average Annual Production:** c. 12,000 bottles
- **Average Alcohol by Volume:** 12.5-13%
- **Average Residual Sugar:** <1 g/l
- **Average Total Acidity:** 4-4.5 g/l

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** South-facing parcels surrounding the villages of Pertuis and Ansouis.
- **Soil Types and Compositions:** Clay-sand soils with scattered gravels, subsoils of “safré” clay.
- **Vine Age, Training, and Density:** 55-year old Grenache and Cinsault vines along with 25-year old cuttings of Syrah—some of the oldest in the Luberon.
- **Average Yields:** 42 hl/ha
- **Average Harvest Date and Type:** Manual harvest, early September

### In The Cellar:

- **Fermentation:** 100% destemming following sorting in the vineyard, temperature-controlled spontaneous fermentation in concrete vats.
- **Pressing:** Direct pressing with a pneumatic press, cold maceration of Grenache and Cinsault for 6 hours, other varieties see no maceration
- **Time on Lees:** 6 months
- **Malolactic Fermentation:** Not sought, very rarely occurs
- **Élevage:** 6 months of stabilization in concrete tanks
- **Press Wine:** 75% free-run wine, 25% press wine
- **Fining and Filtration:** Unfined, 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:

This is a real standout, offering the ethereal pale salmon color and bright salty snap we've come to love about Provençal rosé, but without the confected, “commercial,” overly aromatically exuberant character that sometimes mars those wines. This is a non-flashy rosé of great mineral character, showing its soil influence clearly, and offering subtle red fruits and vigorous acidity on the palate.

# Bastide du Claux



## Malacare Luberon Rouge



### At a Glance:

- **Appellation:** AOC Cassis
- **Encépagement:** Syrah (50%), Grenache (30%), Carignan (20%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13-14%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:** 3.5-4.5 g/l

### In The Vineyard:

- **Parcel Names, Slopes, Expositions, and Locations:** South-west-facing terraces around the village of Ansouis.
- **Soil Types and Compositions:** Sandy-clay soils above clay subsoils locally known as "Safres"
- **Vine Age, Training, and Density:** Syrah averages 30 years old, Grenache averages 35 years old, and Carignan averages over 65 years old.
- **Average Yields:** 45 hl/ha
- **Average Harvest Date and Type:** Manual harvest, early September

### In The Cellar:

- **Fermentation:** After sorting in the vineyard, the crop sees 70% destemming prior to a temperature-controlled spontaneous fermentation in concrete vat, which results in a fairly long cuvaision of about 3 weeks with only pumpovers to aid in extraction.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Mostly in concrete vat, Syrah sees malolactic in 60-hl tronconic wooden vat
- **Élevage:** 12 months in wood *foudres* and concrete eggs
- **Press Wine:** Press wine is blended with free-run wine; in most vintages, both see blending prior to élevage.
- **Fining and Filtration:** Unfined, 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 Luberon does not disappoint in providing wines of freshness and balance, surrounded by appellations that in recent years have become notorious for fruit-bomb, high-octane production. Instead, the Malacare delights the taster with energetic, acidity-tempered fruit and minerality that makes it a delight at the table.