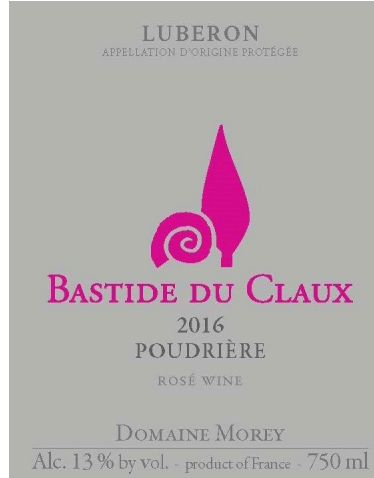


Bastide du Claux



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.