

Bastide du Claux



Malacare Luberon Rouge



At a Glance:

- **Appellation:** AOC Cassis
- **Encépagement:** Syrah (50%), Grenache (30%), Carignan (20%)
- **Average Annual Production:** c. 17,000 bottles
- **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.