



Sudains
Blanc 2022
PDO Luberon – Organic wine

Grape varieties: Vermentino (80%) and Roussanne (20%).

Terroir: Sandy-silt parcels located at an altitude of 300 meters at the foot of the Luberon mountains.

Vines: Certified organic vines.

Vintage: A vintage marked by a hot and dry climate. After a cold winter, the vines were able to find their cycle of budburst late and thus avoid spring frosts. The beginning of the season under a mild and healthy weather, despite a lack of rainfall, allowed a good development of the vines and the bunches. The summer was very hot with many heat waves but also very dry. The expected rains of August 15th were liberating and the weather in September allowed us to harvest at perfect maturity.

In our opinion, 2022 is a very good vintage.

Vinification: In stainless steel tanks, with a touch of wood (10%) to bring roundness. Alcoholic fermentation certified organic.

Ageing: On fine lees. Bottled on a fruit day of the lunar calendar to preserve the aromatic potential of the wine.

Alcoholic degree: 13,5% vol.

Tasting: A pretty pale yellow color with silver reflections. This wine has a discreet and floral nose, reminding the garrigue of its region. On the palate, freshness and vivacity are marked by a nice acidity, allowing to balance the fresh fruit aromas. Ideal during an appetizer or with white meat and fish dishes. This wine has everything to seduce you.

