



Sudains
Red 2021
PDO Luberon – Organic wine

Grape varieties: Mourvèdre (60%), Grenache Noir (25%) and Carignan (15%).

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

Vines: Certified organic vines.

Vintage: The beginning of the vintage was marked by a historic frost which damaged the new buds. Nature being well made, we had nevertheless good grapes, few in number but of high quality. The summer was hot, allowing the vines to express themselves and the water levels to remain good until the harvest. The later harvest took place with nice weather and very cool nights, allowing us to bring in fresh grapes in perfect health. The 2021 vintage is therefore marked by its freshness.

Vinification: Grapes received by gravity. Alcoholic fermentation certified organic.

Ageing: For 12 months in concrete tanks. Bottling on a fruit day of the lunar calendar, in order to preserve the aromatic potential.

Alcoholic degree: 14% vol.

Tasting: A wine with a beautiful garnet red color. Its nose is very expressive with notes of candied red fruits and spices. In the mouth, aromas of ripe cherries and soft and elegant tannins are present. Ideal with cheese and charcuterie plates or dishes in sauce. It can be drunk now or kept for 3 to 5 years.