



**SYLVAIN MOREY**  
GRANDS VINS DU LUBERON

## CAPRIERS 2022



**Domaine:** Luberon

**European Label AOP:** Luberon

**Viticulture:** ECOCERT-certified organic viticulture

**Location:** Cabrières d'Aigues

**Grape varieties :** 40%Syrah, 25%Grenache Noir, 20%Pinot Noir, 15% Nebbiolo

**Planting year:** 1981 / 2012 / 2014 / 2016

**Surface area:** 1,70 ha

**Altitude:** 430-450m

**Orientation:** Nord-Est

**Geology:** Mollasses argileuses calcaires du Burdigalien

**Density:** 4400 pieds/ha

**Pruning method:** Cordon de Royat palissé

**Aging:** 24 mois en demi-muids de 600L

**Bottling:** Vin non collé et non filtré ; embouteillé en jour fruit en mai 2024

## HAND-HARVESTING AND VINIFICATION

Hand-picked; total destemming, no crushing; spontaneous fermentation; gentle maceration for a dozen days at between 20 and 25° C; blending of free-run and press juices.

## VINTAGE PERCEPTION

2022 was a fine vintage marked by severe drought and two summer heatwaves. Capriers' subsoil is rich in water reserves, which meant that the Syrahs didn't suffer. It was more complicated for the Pinots. The nebbiolos, on the other hand, brought a much-appreciated juiciness.

401, Chemin du Claux et pas 401, Campagne Le Claux.

84240 La Motte d'Aigues FRANCE

Tél. : +33(0)6 99 70 26 05

E-mail : [sylvain@sylvainmorey.com](mailto:sylvain@sylvainmorey.com)



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