



SYLVAIN MOREY
GRANDS VINS DU LUBERON

LE CLAUX 2021



Domaine: Luberon

European Label AOP: Luberon

Viticulture: ECOCERT-certified organic viticulture

Location: La Motte d'Aigues

Grape varieties : 98%Syrah, 2%Grenache Noir

Planting year: 1975

Surface area: 1,00 ha

Altitude: 320-350m

Orientation: Est-Nord-Est

Geology: Marnes Bleues du Pliocène

Density: 4400 pieds/ha

Pruning method: Guyot palissé

Aging: 31 mois en cuve béton et demi-muids de 600L

Bottling: Unfined and unfiltered wine; bottled on fruit day in October
2023

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

2021 is a cool, rather late vintage, marked by yields partly cut by a severe frost in April. Le Claux fared very well in these particular conditions, bringing out the fine vegetal aspects of the Syrah harvested in October.

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

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VINS D'ÉPICURIEN