



SYLVAIN MOREY
GRANDS VINS DU LUBERON

ODALISQUE 2022



Domaine: Luberon

European Label AOP: Luberon

Viticulture: ECOCERT-certified organic viticulture

Location: La Motte d'Aigues

Grape varieties : 50% Grenache Blanc, 30% Vermentino, 20% Clairette

Planting year: 1983 / 1989 / 1999

Surface area: 0,80 ha

Altitude: 340-360m

Orientation: Nord-Est

Geology: Mollasses du Serravalien

Density: 4400 pieds/ha

Pruning method: Cordon de Royat palissé

Aging: 18 mois en demi muids de 600L

Bottling: Wine fined and unfiltered; bottled on fruit day in May 2024

HAND-HARVESTING AND VINIFICATION

Hand-picked; direct pressing; temperature-controlled fermentation; aged on fine lees

VINTAGE PERCEPTION

2022 was a fine vintage marked by severe drought and two summer heatwaves. The clays in the vineyard provided a good supply of water, and the clairettes in particular fared well, bringing salinity and an acid base to the blend.

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

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Société Civile d'Exploitation Agricole SLB au capital de 150 000 Euros

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VINS D'ÉPICURIEN