



SYLVAIN MOREY
GRANDS VINS DU LUBERON

SAINT JEAN 2022



Domaine: Luberon

European Label AOP: Luberon

Viticulture: ECOCERT-certified organic viticulture

Location: Cabrières d'Aigues

Grape varieties : 85% Grenache Noir, 15% Cinsault

Planting year: 1963

Surface area: 1,30 ha

Altitude: 400m

Orientation: Sud

Geology: Colluvions calcaires de l'Holocène

Density: 4000 pieds/ha

Pruning method: Gobelet / Cordon de Royat palissé

Aging: 25 mois en cuve béton

Bottling: Unfined and unfiltered wine; bottled on fruit day in May 2024

HAND-HARVESTING AND VINIFICATION

Hand-picked; total destemming, no crushing; spontaneous fermentation; gentle maceration for a dozen days at between 20 and 30° C; blending of free-run and press juices.

VINTAGE PERCEPTION

2022 was an excellent vintage, marked by severe drought and two summer heatwaves. Saint Jean was able to rely on its clays to continuously feed the old vines, resulting in a balanced and abundant harvest in this particular vintage.

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

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VINS D'ÉPICURIEN