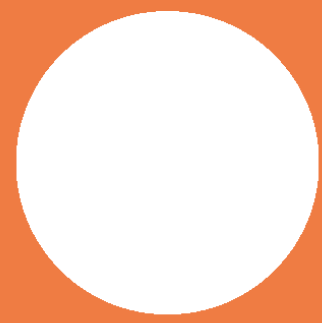




SYLVAIN MOREY
GRANDS VINS DU LUBERON

CAPRIERS 2023



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 months in 600L demi-muids

Bottling: Unfined and unfiltered wine; bottled on fruit day in May
2025

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

2023 was a very fine vintage, marked by heavy rain at the start of the campaign, which led to some harvest losses due to coulure and rot gris. This was followed by well-balanced grapes despite the high temperatures of early September. So we had to be patient to get the best out of the year!

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