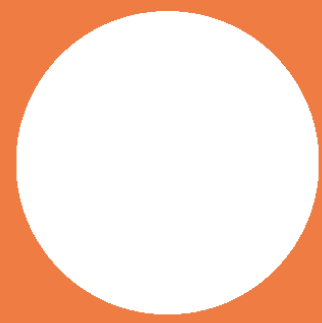




SYLVAIN MOREY
GRANDS VINS DU LUBERON

LE CLAUX 2023



Domaine: Luberon

Appellation d'Origine Protégée: Luberon

Viticulture: ECOCERT-certified organic viticulture

Commune: La Motte d'Aigues

Encépagement: 98%Syrah, 2%Grenache Noir

Année de plantation: 1974

Surface: 1,00 ha

Altitude: 320-350m

Orientation: Est-Nord-Est

Géologie: Marnes Bleues du Pliocène

Densité: 4400 pieds/ha

Type de taille / palissage: Guyot palissé

Elevage: 30 months in concrete vats and 600-liter demi-muids

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

RÉCOLTE MANUELLE ET 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.

PERCEPTION DU MILLÉSIME

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!

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