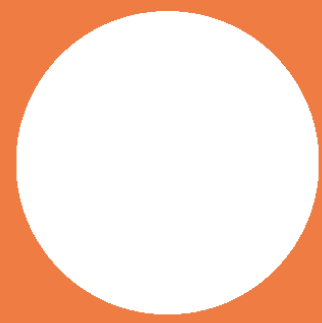




SYLVAIN MOREY
GRANDS VINS DU LUBERON

ODALISQUE 2023



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 months in 600L demi-muids

Bottling: Wine fined and unfiltered; bottled on fruit day in October
2025

HAND-HARVESTING AND VINIFICATION

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

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
RCS Avignon 440 650 711 . TVA n° 614 406 507 11



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VINS D'ÉPICURIEN