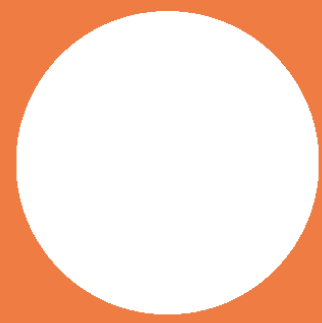




SYLVAIN MOREY
GRANDS VINS DU LUBERON

CAPRIERS 2024



Domaine: Luberon

European Label AOP: Luberon

Viticulture: ECOCERT-certified organic viticulture

Location: Cabrières d'Aigues

Grape varieties : 30%Syrah, 35%Grenache Noir, 15%Pinot Noir,
20% 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: 20 months in stainless steel tanks and demi-muids

Bottling: Unfined and unfiltered wine; bottled on fruit day in May
2026

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

2024 was a very fine vintage, despite yet another severe late frost episode in the region, which did not totally spare the estate. Alternating good rains, windy spells and temperatures that were not excessively high enabled us to obtain a very well-balanced harvest, with a real freshness in the wines obtained. They are easily digestible and fine, without excess.

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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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