



## LUBERON LES ESSETTES

**Surface** : 3 000 hectares en totalité (rouge, rosé et blanc).

**Location**: 36 communes on the north and south slopes of the Lubéron region

**Appellation** : Côtes du Lubéron.

**Soil** : stony, scree, loose stone, sandy and red clay pebbles.

**Grape variety** : grenache, carignan, cinsault and syrah

**Harvest** : mechanical

**Wine making** : classical with thermo-regulation.

**Ageing** : in vats



### History

Vinegrowing in the Lubéron region dates back to antiquity. The Romans mainly planted their vines in the Pays d'Aigues. After this, winemaking estates spread widely, in particular in the northern part of Le Petit Lubéron. The vineyards flow over the southern and northern flanks of the Massif du Lubéron. This is the southern end of southern Côtes du Rhône.



### Terroir

The soils vary greatly from the north to the south of the appellation these include stony soils, scree soils, loose stone soils, sandy soils and plateau conglomerates made up of red clay pebbles.



### Wine

-Robe: a lovely deep ruby.

-Nose: small red fruit (black currant and blackberry) and floral aromas with spicy notes.

- Palate: reliable, full, supple and generous. Fruitiness and power are perfectly balanced. Roundness and fruit flavours blend together beautifully.



### To serve

Côtes du Lubéron is a versatile wine to enjoy with everyday meals. It's marvellous with delicatessen meats and salads. Its intensity means that it is eminently suited to meat in sauce while its fruity side makes it just right with barbecues. Enjoy it young to get the best of its intense aromas and flavours (keep for 1 to 3 years).

Serve at 12 to 14°C