



FAMILLE RAVOIRE

Depuis 1593



Jas du Lauzon - AOP Luberon White 2024

AOP Luberon, Vallée du Rhône, France

The Luberon is situated slightly apart from the Rhône valley and enjoys a mellow Mediterranean climate. The region has successfully preserved its cultural and natural heritage over the ages. Here, vines have flourished since the Antiquity and have taken foot in this preserved natural environment.

PRESENTATION

AOP Luberon is a mountain appellation that favours significant thermal amplitudes. Vines grow here at an altitude ranging from 200 m to 450 m. The terroir offers rich soils, with Miocene sands in the area around Aigues, rocky limestone at the foot of the mountain, and the red clay typical of the land surrounding Apt. The climate is a mix of Rhone influences but enjoys the cool temperature of the high Provence plateaux.

This wine is the result of a rigorous production method applied by some of our best partner vine-growers. Blending and maturing is ensured by our teams, mindful of constantly offering the very best of the appellation. 'Jas du Lauzon' is a Provençal word that refers to the old sheep barns made of dry stones that are found along the rivers in the south-east of France.

TERROIR

Nature of the soils: clay-limestone.

WINEMAKING

The grapes are picked in the coolness of the night. Fermentation at low temperature with 15 weeks of maturing on dregs which ensures optimal aromatic expression.

VARIETALS

Grenache blanc 80%, Clairette 10%, Ugni blanc 10%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

Ideal serving temperature: 10°C - 12°C.

TASTING

Limpid very light yellow colour. Complex nose opening on aromas of white flowers and white fruits. Ample and tender mouthfeel, revealing a most pleasant flavour persistence.

Famille Ravoire

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

