



## Doria, AOP Luberon, Blanc

AOC Luberon, Vallée du Rhône, France

The limestone soils of the Luberon vineyards make this cuvée a true wine of expression!

### THE STORY

Fossilized scallop shells abound in the soils at the foot of the Grand Luberon show the evidence of the presence of a warm, shallow sea, rich in animal life, 20 million years ago in Luberon.

### TERROIR

Clayey and chalky soils. Small plots selected among our best terroirs situated on Luberon slopes. These terroirs give naturally small yield (30hl / ha).

### VINIFICATION

All these grapes are night-harvested in early October. Short skin maceration and pneumatic pressing. Alcoholic fermentation for 20% in oak barrel (which 30% are new barrels). 6-month maturing. Alcoholic fermentation for the rest in tank at 12°C-14°C. Therefore, juices are fermenting with all assembled grapes.

### AGEING

Aged for 6 months on the fine lees.

### VARIETALS

Vermentino 60%, Grenache blanc 30%, Roussanne 10%

### SPECIFICATIONS

Alcohol content: 13.5 ABV

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

Serve at 12 °C.

You can appreciate this wine as an aperitif. Or as a great companion with veal knuckle with creamy mushrooms, an omelette with black truffles or lobsters with Armorican sauce.

### TASTING NOTES

The color is straw yellow with silver reflections. The nose is intense and complex. It reveals nuances of ripe yellow flesh fruits and a discrete milky woody note, milk caramel. Some spices and notes of infusion participate to the aromatic complexity. It develops notes of honey, lemon and roasted hazelnuts.

