

# Les Hauts de BEAUMIÈRE



## Les Hauts de Beaumière - AOP Luberon White 2025 AOC Luberon, Vallée du Rhône, France

Beaumière, a hamlet in the Lubéron mountains, is renowned for its medicinal plants that sooth ailments. It is a place where the authentic relationship between humans and nature is preserved. The flora of the massif accounts for nearly one third of the flora in France and is home to a wealth of plants that flourish in the mild Mediterranean climate.

### PRESENTATION

The fertile Lubéron terroir is composed of clay-limestone soils and is subject to significant temperature variations year-round. This has enabled vines to flourish here since ancient times at an altitude between 200 and 450 metres.

### TERROIR

Nature of the soils: clay-limestone.

### WINEMAKING

The grapes are picked in the coolness of the night. Fermentation at low temperature.

### AGEING

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.

