

Les Hauts de BEAUMIÈRE



Les Hauts de Beaumière - AOP Luberon White 2024 AOC Luberon, Vallée du Rhône, France

Beaumière, a hamlet in the Lubéron mountains, is renowned for its medicinal plants that soothe 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.

