

CÔTES DU LUBERON

red, rosé and white

N.W.

S.E.

NORD LUBERON
PAYS D'APT

MASSIF DU LUBERON

SUD LUBERON
PAYS D'AIGUES

BONNIEUX

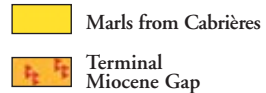
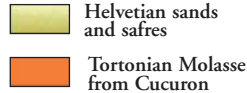
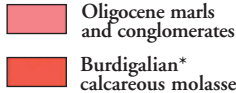
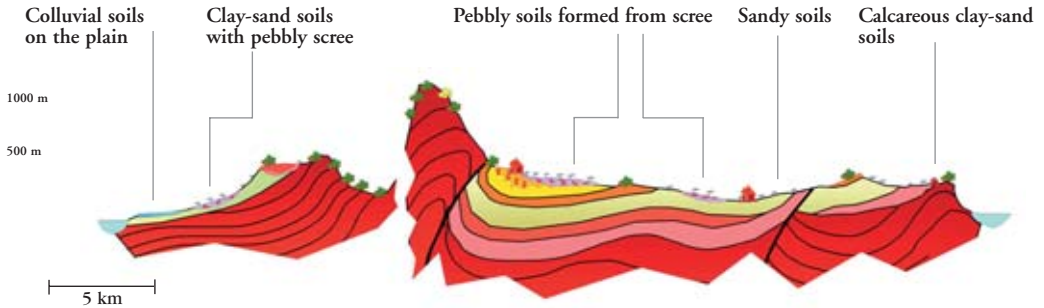
CABRIÈRES
D'AIGUESLA TOUR
D'AIGUES

MIRABEAU

Le Calavon

Combe de
LourmarinLe Moure Nègre
1125 m

La Durance



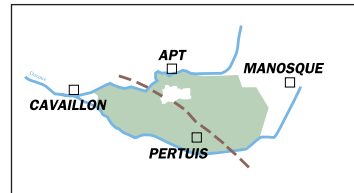
“Terroir” *

• **Vineyards** : The Luberon Regional Natural Park acts as the setting for the Luberon vineyards. These currently cover 36 communes, which are all situated in the south east of the Vaucluse department.

• **Soils** : The Luberon stems from an emerged band of land that formed, in the secondary era, an isthmus between the Vocontian Basin (Alpine sea) and the Mediterranean.

There are three major geological units: The Apt Basin, a synclinal zone where calcareous and marl strata alternate, The Luberon massif, calcareous stratum where erosion uncovered calcareous-marl horizons, The Pays d'Aigues, formed mainly from Miocene sands and a molasse in the Cucuron region. Calcareous strata have reappeared in the western part of south Luberon.

• **Climate** : Classified as Mediterranean but under the influence of a more continental climate from the Alps and Rhone Valley. The Luberon ranks among one of the most sun-drenched regions in France with approximately 2,600 hours of sun per year.



- **History** : The presence of vines in the Luberon goes back to antiquity. The Romans planted these vines in particular in the Pays d'Aigues region, and then in the Middle Ages and during the Renaissance, the wine-growing areas spread widely, especially to the north of the Petit Luberon. The development of the vineyards increased at the end of the 19th century and subsequently between the two wars. At the beginning of the 70s the winegrowers of the Appellation, who were conscious of the need to modernise, undertook major works. Their efforts were crowned with success in 1988 when the Cotes du Luberon obtained the Appellation of Controlled Origin.

“Elaboration”

- **Annual production** : 130 000 hectolitres; basic yield: 50 hectolitres per hectare.
- **Grape varieties** : For red and rosé wines: Syrah and Black Grenache (minimum of 60%), Mourvèdre, Carignan and Cinsault (maximum of 20%), other grape varieties of the Appellation that are accepted (Black Picpoul, Black Counoise, Black Gamay with white juice, Black Pinot). For white wines: White Grenache, White Ugni (limited to 50%), White Clairette, Vermentino (or Rolle), White Bourboulenc, and other secondary grape varieties that are accepted (Roussanne and Marsanne).
- **Minimum alcohol level** : For red, rosé and white wines: 11%.

“Wine tasting and drinking”

- **To the eye** : the red is a beautiful colour, from purple to ruby; the rosé is a pretty sustained cherry and redcurrant colour and the white is very pale colour with green tints.
- **On the nose** : the red is pure and strong; the rosé is intense, fresh, elegant and pleasant; the white stands out by its touches of lime and honeysuckle.
- **In the mouth** : the red is frank and clean, it brings to mind small ripe red fruits (blackcurrant, blackberries, raspberries...) on a liquorice base. The rosé stands out by its red fruit aromas and the white for its flowery touches combined with the delicate aromas of grapes.
- **At the table** : Red wine goes well with red meat and venison, the rosé with fish and white meat, and the white with grilled fish and goat's cheese.
- **In the cellar** : The Côtes du Luberon wines are generally tasted at a young age. For the past few years the appellation has been producing red vins de garde [wines with an aptitude for ageing].

“Words to say it”

For the record: the council registers of Pertuis indicate in the minutes of a meeting held in 1631 that they voted to create a tax of six sols [an old French coin worth 12 deniers] on each glass of wine sold by the innkeepers and tavern keepers, with the purpose of paying back the community debts.

* A “terroir” is a group of vineyards (or even vines) from the same region, belonging to a specific appellation, and sharing the same type of soil, weather conditions, grapes and wine making savoir-faire, which contribute to give its specific personality to the wine. Terroir = Region + Appellation + Grapes + Wine making

