



Domaine Le Novi

Terre de Safres Blanc AOP Luberon

History :

The soil of the estate is mainly composed of sandy clays called : Safres.
What's a better name for this cuvée ?

Blend :

50% Bourboulenc
20 % Grenache Blanc
15% Vermentino
15 % Viognier

Terroir :

Clay and chalky soils back to the Oligocene

Yield : 53 hl/ha

Grape vines age : from 5 to 45

Wine process :

100% stems are removed.
Grapes are directly pressed. Skin contact can be made according variety.
Grenache blanc and Vermentino have been co-fermented.
Alcoholic fermentation at low temperatures.
Aging in tank with fine lees for 4 months.

Tasting note :

Bright light yellow color with greeny hint.
To the nose, intense flowery notes mingled with citrus and mineral tones.
To the palate fresh and twisty balance, light bodied, zesty exit.



Domaine Le Novi, Romain Dol

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