

# INSPIRATION 2015

„The magic and balance of the whites in Provence“



**Winery Location:** The estate is situated at Lorgues within the Côtes de Provence AOP area.

**Terroir:** The estate is exclusively planted with white grapes varieties for a unique production of white wines. The vines are planted on 10 terraces with Southern aspect. The soil is stony, offering ne drainage quality. The bedrock contains brownish clays able to retain the necessary water in order to provide the best balance of the maturity for the grapes.

**Grape varieties:** Rolle (also known as Vermentino) counts for 80%, completed by Sémillon 20%. The two grape varieties are specic to the Côtes de Provence AOP and were selected to match the soil and climate conditions of the area.

**Harvest:** The grapes are hand-picked in order to select and sort the best bunches into small crates of 25 kg. Harvest takes place at night time between 2 AM and 9 AM at around 8-10°C of temperature to avoid the day time heat that can reach 30-35°C, eventually oxidizing the juice and disturbing the clarification of the must. The 2015 humid spring and the hot summer led to a forward maturity. The harvest started 31 of august and finished 9 of september with a generous maturity and very fine health for the grapes.

**Winemaking:** The fresh grapes are sorted in the vineyard and in the cellar, then the whole bunches are pressed. The must is kept cold under carbon dioxide in order to preserve it from oxidation. The clarification takes place into stainless steel vats followed by the alcoholic fermentation involving only natural yeasts. The fermentation takes place during about 3 weeks at controlled temperature (15-18°C). Racked off the gross lees, they continue to mature on their fine lees up to the final blend. The bottling and the storage at constant temperature of 15°C is followed by 10 months of further maturation in the bottle prior to commercialization. Inspiration 2015 was bottled on the 29th of May 2016.

**Tasting:** Of a pale yellow colour, the wine offers pronounced aromas ranging from pears, golden apple and peaches to hints of citrus reminding the citron fruit. This primary, youthful character comes along with airy flowery notes of honeysuckle and hawthorn. Ripe, complex, well-defined. The palate shows medium acidity and a certain richness typical to the vintage. It totally reflects the nose in terms of the intense flavours: all the fruity panel and some zesty citron fruit that gives a pleasant bitter touch on the nish. Its rich mouthfeel and long finish, complete the feeling of a medium to full bodied wine. Enjoy now, or wait for 2-3 years up to the full development, the wine can be cellared for 6-7 years.

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