

# JARDIN DES NAUTES

## AOP Luberon White 2020



In ancient Greek, the term 'Naut' means 'sailor or seaman'. In Gaul (France in ancient times), the Nauts were a brotherhood of sailors that navigated the rivers of France. They were ship owners and tradesmen and developed commerce, facilitating exchanges between French cities. This trade enabled winemakers to promote their know-how throughout the country by shipping their wines in large terracotta amphorae.

As skilled merchants the Nauts quickly became rich and brought home many riches. They were also known for building sumptuous mansions with lush gardens filled with unique art pieces and exceptional items.

Our "Jardin des Nautes" cuvee is a tribute to this brotherhood. This is a well-balanced gourmet wine that stands out thanks to its pleasant aromatic persistence and elegance.

- **Varietals:** 80% Grenache, 10% Ugni Blanc, 10% Clairette.
- **Nature of the soils:** clay-limestone.
- **Alcohol:** 13% vol.
- **Residual sugar:** < 3 grams / liter.
- **Vinification and maturing:** the grapes are picked in the coolness of the night. Fermentation at low temperature with 15 weeks of maturing on dregs which ensures optimal aromatic expression.
- **Tasting notes:** 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.
- **Ideal serving temperature:** 10°C - 12°C.