

Bastide du Claux Barraban Luberon Blanc

THE FACTS

COUNTRY: France
REGION: Rhone
APPELLATION: Luberon
CEPAGE: 100% White Blend
AGING: Concrete & Older Oak

THE STORY

Bastide du Claux was born in 2002 and is located in the gorgeous hills of western Provence, in the heart of the Luberon National Park. Bastide du Claux was founded by Sylvain Morey, the son of Jean-Marc Morey, long-adored vigneron in Chassagne-Montrachet. Sylvain works a diverse group of parcels totaling 17 ha, planted to 14 different varietals scattered throughout the region. The vineyards of the Luberon are relatively high, at 400-450m above sea level, and benefit from cooler temperatures compared with other parts of Provence and the Southern Rhone. This unique climate makes the Luberon an excellent location for producing racy and exciting white wines as well as reds that retain a freshness and bite.

THE ADJECTIVES

OVERALL: Elegant and lifted
AROMAS / FLAVORS: Red and yellow orchard fruit,
bitter walnut, earth, mineral

THE SELLING POINTS

Weightiness of the Rhone with the tension of a Burgundy
SUSTAINABILITY: Organic In Practice, Natural Fermentation
PAIRINGS: Washed-rind cheeses, shellfish, poultry, cassoulet

