## DOMAINE LE NOVI LUBERON ROUGE 'TERRES DE SAFRES'

Grenache Noir, Syrah & Cinsault. This cuvée's name was inspired by the soil of the Le Novi estate, which is mainly composed of sandy clay called "Safres." Red in color with a purple hint. Generous aromas of fresh red berries and slightly spicy, cocoa tones. Delicate and velvety flavors of red cherry, spices and licorice. Enjoy with marinated or grilled meats and other hearty fare. Organic.

The estate is 75 acres and lies near the Etang de la Bonde, a beautiful lake set in the middle of the high garrigue in the Luberon hills some 20 miles north of Aix-en-Provence. The soils are made up of marls, limestone and sandy clays (safres) dating back to the Oligocene period (23-35 million years ago). The Alps aren't far away and their influence means 15-20 days of frost, as opposed to virtually none in Avignon. Cold winters and warm summers make for a long growing season, and the elevation gives cooler nights to contrast with the blazing summer days. The harvest is sometimes 20 days later than the surrounding areas, lending more freshness and complexity to the final wine. The grape vines for this wine range in age from 7 to 45 years.

Romain Dol is trained as an agronomist and oenologist and has worked in wildly different places from Alsace, Meursault and Priorat (Clos Mogador), to New Zealand and Argentina (Catena Zapata). All this experience only reinforced his faith in the potential of his native terroir, where he eventually returned. Le Novi was a new beginning in an ancient place. Romain makes red, white and rosé in a winning, fresh style. He says it's the incredible diversity of the soils that make his wines unique. Le Novi is certified Organic.

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Tasting Note:

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## Shelf Talker:



