

# Notre Dame de Cousignac

## Luberon Blanc AOC

70% Clairette, 25% Grenache Blanc, 5% Bourboulenc

### Tasting Notes:

Floral and fruity on the nose with white flowers such as hawthorne and acacia dominating. Stone fruit, such as peach, aromas are ripe and juicy.

A fresh, bright wine that is best when young, Luberon Blanc shows well when paired with seafood and vegetables.

### Vineyards:

Region: Luberon, Rhône, France  
Training Method: Cordon  
Soil Composition: Limestone mixed with clay  
Elevation: 250 meters  
Exposure: Eastern & western

### Winemaking:

Harvest: Mid September  
Fermentation: Soft-pressed then cold-fermented in stainless steel tanks at a controlled temperature for a brief period for maximum fruit expression

### Aging:

Container/Cooperage: Stainless steel tanks  
Duration: 3 months

### Technical Data:

Alcohol: 12.5%  
Residual Sugar: < 2.5 grams/liter



IMPORTER  
OF THE YEAR  
2014

WINE ENTHUSIAST  
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AWARDS

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