

(Above) One of the eight vineyards across five villages of the appelation that Mounir has been able to aquire, allowing for 100% estate fruit.



# Inopia Blanc 2018

Côtes-du-Rhône Villages, France

### **ESTATE**

Burgundy meets the Rhône. An utter respect for tradition, and in some ways a total break. We've watched as Mounir and Rotem Saouma, of Burgundy producer Lucien Le Moine, slowly developed their estate and wines in the Rhône Valley, and the results today are too extraordinary and distinct to ignore.

#### WINE

The Saouma's purchased a desolate plot of land in Orange in 2011. A minimal intervention approach combined with the image of the original barren land inspired the name of the wine, INOPIA, which translates to "made from nothing" in Latin.

#### **VINEYARD**

Soils: Predominately poor clay soil (3 feet) with little river stones called "Grès" (24 feet deep) which provide both favorable humidity for the dry climate and plenty of mineral elements.

Farming: Seeing potential in the land, 11 grape varieties were planted in 2011 under high density (4,700 plants per hectare versus the normal 3,500) with the objective of quality low-yielding fruit. All vineyard work is done by hand.

#### **WINEMAKING**

Grape Varieties: Mostly Grenache Blanc, along with a touch of Roussanne, Marsanne, Bourboulenc, Clairette and Viognier.

Fermentation: After a hard pressing of whole cluster grapes into 500 liter barrels and 1,600 liter cement eggs, fermentation takes place, and the wine remains undisturbed for 18 months – no pumping over, no punching down, no fining, no filtration.

## **VINTAGE**

Spring was very wet, interrupting the flowering and causing significant crop loss (up to 40%). The summer was stable and dry, leading into perfect autumn which allowed even ripening and excellent phenolic development. Harvest took place in late September under clear skies. The reds are classic – with ripe tannins, adequate but fresh acidities, and excellent concentration (due to the low drop). The whites are elegant with great length and nobility. Mounir took perfect advantage of the vintage, producing reds with exceptionally fresh fruit flavors which belie their substantial structure. The whites are elegant and fresh, rich without heaviness.



# Wine Spectator

"Lovely notes of macadamia nut, lemon curd, shortbread and creamed yellow apple glide through in this stylish, seductive white. Verbena and jasmine hints underscore the finish." - J.M., 8/2021