

ROTEM AND MOUNIR SAOUMA

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



Inopia Blanc 2019 Côte-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

2019 is another excellent vintage for the Rhône Valley, with exceptional potential quality in both the North and South. A dry spring was followed by a moderate summer featuring three distinct heat spikes; harvest occurred normally in mid-September. The grapes were ripe and concentrated with excellent natural acidity, and the wines are rich but balanced and expressive. Another superb vintage for the region.

93

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"A lovely nose of flint, matchstick, baked lemon and sliced pear. Medium-to full-bodied with silky texture. Wonderful concentration and length. White tea spice with lemongrass and grated nutmeg. A serious Cotes-du-Rhone that will change your mind about the appellation." - J.S., 9/22

92

Wine Spectator

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