



## Diane by Jacques Lurton Muscadelle Blanc 2020

AOC Entre-deux-Mers, Bordeaux, France

## **PRESENTATION**

Jacques Lurton's fondness for minor grape varieties spurred his decision to create an atypical wine. He learned to tame this delicate grape variety, often shunned for its fragility, in his beginnings as a winemaker in the Entre-Deux-Mers. Diane Muscadelle is a surprising and ultra-modern semi-sweet wine.

#### THE VINTAGE

#### WEATHER CONDITIONS

2020 was marked by very mild temperatures and contrasting precipitation: heavy spring rainfall was followed by an intense summer drought. The fairly mild winter led to early bud break. The summer heat gave way to cool nights in late August, ideal for ripening grapes.

#### **HARVEST**

12/09/2020

## THE WINE

## **VARIETALS**

Muscadelle 100%

#### ALCOHOL CONTENT

13 % vol.

#### **TASTING**

White flowers, a hint of honeysuckle.

Candied orange zest.

Aromatic on the palate, with slight tension contributing freshness. An original wine with plenty of character. Well-balanced and very fresh, she instantly invites another sip, especially served chilled.

#### **FOOD PAIRINGS**

She goes down a treat with exotic dishes and sushi nights.

#### **SERVING**

Serve between 7°C and 11°C

## AGEING POTENTIAL

2 to 3 years

## **RESIDUAL SUGAR**

27,8 g/l





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## THE VINEYARD

#### TERROIR

siliceous-clay soil

#### SURFACE AREA OF THE VINEYARD

0,6 ac

## AGE OF VINES

25 years old

## IN THE VINEYARD

Pruning type: Guyot double

Grape Harvest: Hand harvesting (sorting on the plot)

## THE CELLAR

## WINEMAKING

No post-fermentation maceration / Fermentation in temperature-controlled stainless steel tanks.

#### AGEING

Aged in stainless steel tanks for 5 months.

