



Diane By Jacques Lurton Rosé 2021

AOC Bordeaux, Bordeaux, France



PRESENTATION

Diane rosé stems from the desire to create a high end wine like no other. A seductive wine, with a velvety texture and good concentration on the palate. A perfect nude shade, Diane rosé is deliciously full bodied and rich, yet incredibly delicate. Summer, autumn, winter, spring, Diane is a rosé for all seasons.

THE VINTAGE

WEATHER CONDITIONS

2021 was marked by very capricious weather. There was a lot of rain in the spring. An episode of frost at the beginning of April caused major damage. The summer was very mild, with no extreme heat. At the end of August, fine weather set in, with high temperatures during the day and cool nights: ideal conditions for ripening the grapes. These last few weeks were crucial to the success of this vintage.

HARVEST

09/27/2021

THE WINE

VARIETALS

Merlot 48%, Cabernet sauvignon 44%,
Sémillon 8%

ALCOHOL CONTENT

12.5 % vol.

TASTING

Colour is a very pale salmon pink with a few silver highlights. The nose, discreet at first, opens up little by little with aeration and then reveals itself to be particularly pleasant and gourmet. It releases pleasant notes of red fruits (strawberry), to which other very gourmet and slightly vanilla notes are added. The attack is frank and marked by a beautiful sweetness. The mid-palate is characterised by a nice fatness and volume. Here again, we find the gourmet notes of red fruits, already perceived in the nose. Good length.

FOOD PAIRINGS

As an aperitif, with a buffet of cold meats, tagliatelle with two salmons, or even a Greek-style cucumber salad.

SERVING

Serve between 7°C and 11°C

AGEING POTENTIAL

2 to 3 years



FAMILLE ANDRÉ LURTON

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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THE VINEYARD

TERROIR

Clay and limestone soil

SURFACE AREA OF THE VINEYARD

9.88 ac

AGE OF VINES

20 years old

IN THE VINEYARD

Pruning type: Guyot double

Grape Harvest: Manual sorting before mechanical harvesting

THE CELLAR

WINEMAKING

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

AGEING

Aged in stainless steel tanks for 5 months.



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