



AOC Entre-deux-Mers, Bordeaux, France

PRESENTATION

The new Vignobles André Lurton cuvée is named after Diane, an emblematic and poetic figure in the Château Bonnet grounds. Inspired by the Latin goddess, this white wine reveals elegance, purity, freshness and character, and a delicate nose characterised by notes of peach, citrus fruit, aromatic herbs and redcurrant. The palate is remarkably complex with outstanding aromatic power. Its charm and modernity are sure to delight all those seeking a new and interesting tasting experience.

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

13 September 2021

THE WINE

VARIETALS

Sauvignon blanc 96%, Sémillon 4%

ALCOHOL CONTENT

12.5 % vol.

TASTING

SAUVIGNON BLANC

Pale yellow colour with green and silver highlights.

The nose is marked by intense notes of passion fruit, exotic fruit and citrus. On aeration, the passion fruit dominates very clearly. There is a lot of freshness. Very pleasant and flattering nose. The attack is very fresh. In the middle of the mouth, roundness and freshness balance each other perfectly, which gives the wine a very good length. It is a very pleasant wine in the mouth, very refreshing, with notes of passion fruit.

FOOD PAIRINGS

Aperitif, seafood platter, any other dish with shellfish.

SERVING

Serve between 7°C and 11°C

AGEING POTENTIAL

2 to 3 years





Diane By Jacques Lurton Sauvignon White 2021





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THE VINEYARD

TERROIR

Clay-limestone and clay-siliceous

SURFACE AREA OF THE VINEYARD

3.71 ac

AGE OF VINES

19 years old

IN THE VINEYARD

Pruning type: Double Guyot Grape Harvest: mechanical harvests.

THE CELLAR

WINEMAKING

In temperature-controlled stainless-steel tanks.

AGEING

In tanks on lees.

