

Diane By Jacques Lurton Sauvignon White 2022

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

2022 was a particularly atypical year due to extreme weather conditions. In addition to a very early frost in the spring, which affected the vineyard just as the vines were starting to bud, there was a long period of exceptional drought from May until the end of September. The result was low yields and a perfect state of health at harvest time throughout the vineyard.

HARVEST

29 August 2022

THE WINE

VARIETALS

Sauvignon blanc 98%, Sémillon 2%

ALCOHOL CONTENT

13.5 % vol.

TASTING

Pale yellow colour with some silver highlights. Intense and complex, the nose reveals fruity notes of citrus, passion fruit and white fruit (peach). The attack is rather supple. There is a nice volume in the middle of the mouth with a very present fruit. A nice freshness quickly arrives on the palate, bringing a nice balance and length to the finish. We have here a nice aromatic return of the Sauvignon Blanc.

FOOD PAIRINGS

Asparagus, fish carpaccio, grilled fish.

SERVING

Serve between 7°C and 11°C.

AGEING POTENTIAL

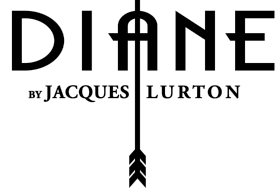
2 to 3 years



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

11.12 ac

AGE OF VINES

20 years old

IN THE VINEYARD

Pruning type: Double Guyot

Grape Harvest: mechanical harvests.

THE CELLAR

WINEMAKING

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

AGEING

Aged on lees in stainless steel tanks for 5 months.



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