

Diane By Jacques Lurton Semillon White 2021

AOC Entre-deux-Mers, Bordeaux, France



PRESENTATION

Diane captures the aura of a historic grape variety, behind the great Bordeaux wines. Jacques Lurton and his teams roam the vineyard, taste the fruit, and select the finest grapes to find the epitome of complexity and elegance. The Goddess Diane is charmingly discreet. She is best enjoyed in a calm setting, far from outdoor distractions. She is more of an evening person, when the sun goes down and the stress of the day fades.

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

28 September 2021

THE WINE

VARIETALS

Sémillon 98%, Sauvignon blanc 2%

ALCOHOL CONTENT

13 % vol.

TASTING

Attractive golden yellow colour, quite pale, with some silver highlights.

A little shy at first, it is with aeration that the nose gradually reveals tasty notes of citrus fruits, apricots and apricot tart. It is a very gourmet nose.

The attack is round and fresh. In the middle of the mouth, there is a nice volume and fatness. Good length. It is a rich and ample wine. This volume gives it a particularly interesting structure.

FOOD PAIRINGS

Baked fish, pork loin with curry and apples, cheese platter.

SERVING

Serve between 12°C and 13°C.

AGEING POTENTIAL

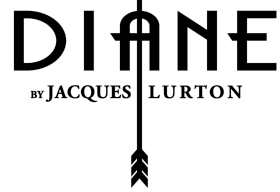
2 to 3 years



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-siliceous soil.

SURFACE AREA OF THE VINEYARD

3.46 ac

AGE OF VINES

65 years old

IN THE VINEYARD

Pruning type: Guyot double.

Grape Harvest: Manual harvest sorted on the plot.

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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