



Diane By Jacques Lurton Semillon White 2023

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

2023 was marked by a uniform start to vegetation: bud-break dates returned to normal, foliage developed rapidly and the bunches emerged beautifully. Heavy rainfall in the spring tarnished the start of the season somewhat, with mildew appearing in places. There was no hot summer in 2023, but relatively cool nights and warm but not excessively hot days in July and August created ideal ripening conditions for the grapes, which produced remarkable aromatic potential.

HARVEST

29 August - 19 September 2023

THE WINE

VARIETALS

Sémillon 96%, Sauvignon blanc 4%

ALCOHOL CONTENT

13 % vol.

TASTING

Fairly pale golden yellow in colour, with a hint of silver.

The nose is both intense and fruity, with delicate notes of ripe fruit, citrus fruits such as bergamot, and yellow orchard fruit. The whole is very harmonious.

The attack is marked by smoothness and creaminess. The freshness on the mid-palate is particularly well-balanced by the wine's volume and fatness. This Diane (by Jacques Lurton) Sémillon is a wine to be enjoyed with pleasure.

FOOD PAIRINGS

Roast chicken, baked fish, prawn risotto, hard cheeses.

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 ha

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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