



Diane by Jacques Lurton Blanc de Noirs Brut Nature

Vin de France, VSIG, France



PRESENTATION

Rarity and singularity are the key words here. This cuvée creates a surprise by being a blanc de noirs, made from 100% Cabernet Sauvignon. This specificity gives it a remarkable texture and fruitiness. This wine is made using the traditional method. The most festive of the Diane wines celebrates with panache all the moments of joy and will delight all lovers of fine bubbles.

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

27 September - 09 October 2023

THE WINE

VARIETALS

Cabernet sauvignon 100%

ALCOHOL CONTENT

13 % vol.

TASTING

Crystal-clear, pale yellow with subtle silver highlights and a persistent rim. The nose is both intense and refined, opening with delicate floral nuances that quickly give way to lush aromas of red berries, especially redcurrants. On the palate, the wine is beautifully balanced, combining freshness and aromatic intensity. Notes of white fruits such as peach and nectarine are delicately expressed. The fine, delicate bubbles add a lovely liveliness to the whole, offering a sparkling experience full of finesse.

FOOD PAIRINGS

Aperitif, scallop carpaccio, strawberry tart.

SERVING

Serve between 7°C and 11°C.

RESIDUAL SUGAR

Less than or Equal to 0,4 g/l



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-limestone and clay-silica soil.

SURFACE AREA OF THE VINEYARD

6.17 ha

AGE OF VINES

25 years old

THE CELLAR

WINEMAKING

First fermentation: Direct pressing at low temperature to preserve the freshness of the wine. A first alcoholic fermentation takes place in thermo-regulated vats. This fermentation takes place at a temperature of 16 to 18°.

Second fermentation: Second fermentation takes place in bottles, called "Prise de mousse", according to the traditional method. This takes place in underground quarries, located in the Saint-Emilion region, at a temperature regulated at 15°.

AGEING

Aged on lees for 9 months on laths.



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