



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

2020 was marked by very mild temperatures and contrasting precipitation: heavy spring rainfall was followed by an intense summer drought. The fairly mild winter led to early bud break. The summer heat gave way to cool nights in late August, ideal for ripening grapes.

HARVEST

15 September 2020

THE WINE

VARIETALS

Cabernet sauvignon 100%

ALCOHOL CONTENT

13 % vol.

TASTING

Clear, very pale yellow colour with silver highlights. Persistent rim.

Intense and elegant, the nose initially reveals some floral notes, before evolving on more gourmet notes of red fruits (currant).

The mouth is full of freshness, with a beautiful aromatic intensity where tasty notes of white fruits dominate. (peach, nectarine). This sparkling wine is full of vivacity and offers fine and delicate bubbles.

FOOD PAIRINGS

Aperitif, red fruit dessert.

SERVING

Serve between 7°C and 11°C.

RESIDUAL SUGAR

Less than or Equal to 0,4 g/l



FAMILLE ANDRÉ LURTON

Château Bonnet, 33420 Grézillac | Tel. +33557255858 | www.andrelurton.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



Diane by Jacques Lurton Blanc de Noirs Brut Nature

Vin de France, VSIG, France



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.



FAMILLE ANDRÉ LURTON

Château Bonnet, 33420 Grézillac | Tel. +33557255858 | www.andrelurton.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.