



Diane by Jacques Lurton Cabernet Sauvignon Red 2021

AOC Bordeaux, Bordeaux, France

PRESENTATION

For a brand which seeks to evoke the intrinsic aromas found in grape varieties, producing a sulphur-free wine seemed like an obvious choice. This style of winemaking returns to the basics and reveals brilliant, fresh fruit aromas and flavours. The result is a very special, a clear-cut cuvée, cherished by our winemaking team.

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

02 October - 20 October 2021

THE WINE

VARIETALS

Cabernet sauvignon 100%

ALCOHOL CONTENT

13 % vol.

TASTING

A bright, limpid purple colour with hints of violet.

The intense nose gives off aromas of very ripe red fruit, with cherries predominating.

The attack is clean and direct, giving way to a generous fruitiness and a lively freshness that structures the wine nicely. Despite moderate mid-palate volume, the constant tension and slightly firm finish provide a stimulating salinity. This is a lively, thirst-quenching vintage, with an appealing balance between controlled acidity and fruity sparkle, promising immediate drinkability and a fine development with a few years' cellaring.

FOOD PAIRINGS

Platter of cold meats, light moussaka with grilled aubergines and Greek yoghurt, tian of summer vegetables (courgette, tomato, pepper) and pesto.

SERVING

Serve between 13°C and 15°C.

AGEING POTENTIAL

2 to 3 years

RESIDUAL SUGAR

0.1 g/l



FAMILLE ANDRÉ LURTON

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

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

12.35 ha

AGE OF VINES

17 years old

IN THE VINEYARD

Pruning type: Guyot double

Grape Harvest: Harvesting by machine

THE CELLAR

WINEMAKING

In temperature-controlled stainless-steel tanks.

AGEING

Aged in stainless steel tanks for 5 months.



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