

## Diane by Jacques Lurton Blanc de Noirs Extra Brut

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

#### HARVEST

15/09/2020

### THE WINE

#### VARIETALS

Cabernet sauvignon 100%

#### ALCOHOL CONTENT

13 % vol.

#### TASTING

Pale yellow colour with silvery tints and a string of fine, direct bubbles. Very expressive nose, marked by white fruit aromas (pear, peach, apricot...). Very frank attack, with a lot of freshness. Well-balanced palate, with fine bubbles. Aromas of white fruits (pear, peach), very ripe, mixed with notes of slightly roasted hazelnuts. Good length.

#### FOOD PAIRINGS

This wine should express its full flavour as an aperitif, with shellfish or as an accompaniment to a fresh, fruity dessert.

#### RESIDUAL SUGAR

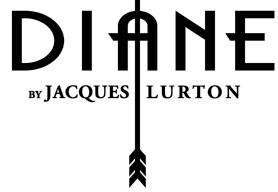
? 1,9 g/l



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 ac

#### 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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