



Diane by Jacques Lurton Muscadelle Blanc 2022

AOC Entre-deux-Mers, Bordeaux, France



PRESENTATION

Diane Muscadelle is a 'tender', slightly sweet wine, surprising and ultra-contemporary. An atypical creation, its nose is marked by delicate notes of flowers (honeysuckle, rose, violet) and candied orange zest. The palate is aromatic, with a slight tension that brings freshness. This is a gourmet wine with character, the ideal companion for exotic dishes. Sushi evenings will be its favourite playground.

THE VINTAGE

WEATHER CONDITIONS

2022 was a particularly atypical year due to extreme weather conditions. In addition to a very early frost in the spring, which affected the vineyard just as the vines were starting to bud, there was a long period of exceptional drought from May until the end of September. The result was low yields and a perfect state of health at harvest time throughout the vineyard.

HARVEST

14 -15 September 2022

THE WINE

VARIETALS

Muscadelle 100%

ALCOHOL CONTENT

12 % vol.

TASTING

A pretty, pale yellow colour with silver highlights.

Initially somewhat subdued, the nose reveals delicate fruit notes after swirling. Aromas of yellow fruit such as peach dominate, blending harmoniously with notes of pear and a subtle hint of ripe melon.

The attack is marked by a lovely sweetness. Throughout the tasting, a lovely freshness accompanies us and perfectly balances this sweetness. Notes of yellow fruit (peach) are also present, adding a lovely fruitiness. A very pleasant wine to enjoy as an aperitif.

FOOD PAIRINGS

Aperitif, foie gras, blue-veined cheese.

SERVING

Serve between 7°C and 11°C.

AGEING POTENTIAL

2 to 3 years



FAMILLE ANDRÉ LURTON

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

DIANE

by JACQUES LURTON



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THE VINEYARD

TERROIR

Clayey-siliceous soil.

SURFACE AREA OF THE VINEYARD

0,6 ha

AGE OF VINES

25 years old

IN THE VINEYARD

Type of pruning: Double Guyot

Harvest : Mechanical harvest. Sorting by plot.

THE CELLAR

WINEMAKING

Fermentation in temperature-controlled stainless steel vats.

AGEING

Aged in stainless steel vats for 5 months.



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