



AOC Entre-deux-Mers, Bordeaux, France

PRESENTATION

The new Vignobles André Lurton cuvée is named after Diane, an emblematic and poetic figure in the Château Bonnet grounds. Inspired by the Latin goddess, this white wine reveals elegance, purity, freshness and character, and a delicate nose characterised by notes of peach, citrus fruit, aromatic herbs and redcurrant. The palate is remarkably complex with outstanding aromatic power. Its charm and modernity are sure to delight all those seeking a new and interesting tasting experience.

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

29 August - 6 October 2023

THE WINE

VARIETALS

Sauvignon blanc 95%, Sémillon 5%

ALCOHOL CONTENT

13 % vol.

TASTING

SAUVIGNON BLANC

Brilliant colour, a lovely pale yellow with green highlights.

The nose is beautifully intense, showcasing the full range of Sauvignon Blanc aromas, with notes of passion fruit and citrus, combined with hints of exotic fruits such as mango.

On the palate, we particularly appreciate the volume and freshness that accompany us throughout the tasting. The balance between this freshness and the fruity notes is perfect. It also has great length. This is a wine to savour!

FOOD PAIRINGS

Platter of oysters, tarama toast, prawns with citrus fruit.

SERVING

Serve between 7°C and 11°C.

AGEING POTENTIAL

2 to 3 years





Diane By Jacques Lurton Sauvignon White 2023





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THE VINEYARD

TERROIR

Clay and limestone soil

SURFACE AREA OF THE VINEYARD

11.12 ha

AGE OF VINES

20 years old

IN THE VINEYARD

Pruning type: Double Guyot Grape Harvest: mechanical harvests.

THE CELLAR

WINEMAKING

No post-fermentation maceration / Fermentation in temperature-controlled stainless steel tanks.

AGEING

Aged on lees in stainless steel tanks for 5 months.

