

HERITAGE

BY ANDRÉ LURTON



Heritage Pessac-Léognan Red 2017

AOC Pessac-Léognan, Bordeaux, France

PRESENTATION

L'Héritage is a tribute to the expertise of André Lurton, a passionate winemaker. It is also a love story between this man and his vines, marked by his encounter with the finest terroirs of the Bordeaux region. With this selection of vintages, André Lurton has passed on to us his own vision of excellence, but above all his definition of what for him was a unique wine in terms of character and typicity...

THE VINTAGE

WEATHER CONDITIONS

The 2017 vintage was one of the earliest on record. The growing season was marked by a dry winter and spring (46% less rainfall than usual), accompanied by temperatures 2°C above average (except for the frost in April). This dry summer weather was ideal for ripening the seeds until late August.

HARVEST

12 September 2017

THE WINE

VARIETALS

Cabernet sauvignon 50%, Merlot 50%

ALCOHOL CONTENT

13.5 % vol.

TASTING

A deep crimson colour with bright purple highlights.

The nose is very elegant and persistent, revealing delicious aromas of black fruits (blackcurrants, black cherries, plums), lightly toasted, with subtle hints of gingerbread.

On the palate, this wine is remarkable for its richness, the finesse of its tannins and its complexity, with the black fruit notes (morello cherry, plum, etc.) again dominating. The well-structured, silky finish leaves an impression of great elegance.

FOOD PAIRINGS

Grilled fillet of beef, oven-roasted guinea fowl, pork tenderloin with mushrooms.

SERVING

Serve between 15°C and 17°C.

AGEING POTENTIAL

10 to 15 years



FAMILLE ANDRÉ LURTON

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

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

HERITAGE

BY ANDRÉ LURTON

Heritage Pessac-Léognan Red 2017

AOC Pessac-Léognan, Bordeaux, France



THE VINEYARD

TERROIR

Deep gravel.

AGE OF VINES

20 years old

IN THE VINEYARD

Pruning type: Double Guyot with debudding.

Grape Harvest: By hand or mechanical with an automatic sorting system at reception.

THE CELLAR

WINEMAKING

In stainless-steel temperature controlled tanks with patented cap-breaking system.

AGEING

For 12 months in oak barrels (30-40% new) with racking each trimester.



FAMILLE ANDRÉ LURTON

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

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