

Odyssée de Jacques Lurton Red 2018

Vin de France, VSIG, France

PRESENTATION

Odyssée is the result of Jacques Lurton's 30 years experience as an international flying winemaker. This wine was born from the marriage of modern New World techniques with the richness of a French terroir. At a time when people are longing for escape and novelty, Odyssée takes you on a journey for the time of a tasting.

THE VINTAGE

WEATHER CONDITIONS

2018 was one of the warmest years since 1900, featuring above-averagetemperatures, the second hottest summer to date, and abundant sunshine... Heavyrainfall in the first half of the year was followed by persistent, near-record droughtconditions in September.

HARVEST

44091

THE WINE

VARIETALS Cabernet sauvignon 50%, Merlot 50% ALCOHOL CONTENT

13 % vol.

TASTING

ODYSSEE de Jacques Lurton

FRANCE 46°00'N, 2°00'E

Deep cherry red colour.

Very gourmet nose with notes of red and black fruits. A full-bodied, round mouth. One really has the impression of tasting abasket of red fruits. Thanks to a nice tannic structure, this is a winethat can to age a few more years.

AGEING POTENTIAL

3 to 5 years



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THE VINEYARD

TERROIR Clay-limestone and clay-siliceous

SURFACE AREA OF THE VINEYARD 49.42 ha

AGE OF VINES 20 years old

IN THE VINEYARD

Pruning type: Guyot double Grape harvest: Mechanical harvests

THE CELLAR

WINEMAKING

Traditional in stainless steel vats and pumping over. Maceration for 15 days.

AGEING

Matured in stainless steel vats.



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