



SÉMILLON

Diane By Jacques Lurton Semillon White 2022

AOC Entre-deux-Mers, Bordeaux, France

PRESENTATION

Diane captures the aura of a historic grape variety, behind the great Bordeaux wines. Jacques Lurton and his teams roam the vineyard, taste the fruit, and select the finest grapes to find the epitome of complexity and elegance. The Goddess Diane is charmingly discreet. She is best enjoyed in a calm setting, far from outdoor distractions. She is more of an evening person, when the sun goes down and the stress of the day fades.

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

7 September - 15 September 2022

THE WINE

VARIETALS

Sémillon 98%, Sauvignon blanc 2%

ALCOHOL CONTENT

13.5 % vol.

TASTING

A very pretty golden yellow colour, quite pale, with a few green, slightly silvery highlights. Full of deliciousness, the nose is marked by notes of ripe fruit (pear), with a hint of citrus. The attack is very supple. On the mid-palate, this very rich wine sweeps us away in a whirlwind of ripe fruit notes. A lovely, fat texture emerges. Also plenty of volume. Lovely length. A particularly pleasant wine.

FOOD PAIRINGS

Calf sweetbreads, grilled chicken, blue-veined cheeses, lemon tart.

SERVING

Serve between 12°C and 13°C.

AGEING POTENTIAL

2 to 3 years





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THE VINEYARD

TERROIR

Clay-siliceous soil.

SURFACE AREA OF THE VINEYARD

3.46 ha

AGE OF VINES

65 years old

IN THE VINEYARD

Pruning type: Guyot double.

Grape Harvest: Manual harvest sorted on the plot.

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.

REVIEWS AND AWARDS



James Lawther, Jancis Robinson, 01/09/2023

15,5 + /20

