Diane By Jacques Lurton Sauvignon White 2024

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

The weather in 2024 was extreme, with heavy rainfall, lack of sunshine and cool temperatures, making the fight against vine diseases particularly difficult. After a somewhat difficult flowering period with some coulure, a more favourable period in August allowed the grapes to change colour evenly, followed by a rapid harvest in September to preserve the quality of the grapes. This vintage marks a return to normal harvest dates.

HARVEST

9 September - 4 October 2024

THE WINE

VARIETALS

Sauvignon blanc 98%, Sémillon 2%

ALCOHOL CONTENT

12,5 % vol.

TASTING

Luminous color with pale yellow highlights.
The nose is expressive, with intense aromas of exotic fruit, with pronounced notes of mango and passion fruit.
The attack is supple and smooth, leading to a full-bodied mid-palate where fat and roundness add volume. The balance is perfect, combining freshness and finesse. The lingering finish prolongs the exotic flavours, particularly mango, which asserts itself with elegance.

FOOD PAIRINGS

Fish tartar (sea bream, salmon or tuna) with citrus fruit, shrimp curry with coconut milk, fresh goat's cheese with exotic fruit chutney.

SERVING

Serve between 7°C and 11°C.

AGEING POTENTIAL

2 to 3 years

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

DIANE
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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.