

Diane by Jacques Lurton Blanc de Noirs Brut Nature

Vin de France, VSIG, France



PRESENTATION

Rarity and singularity are the key words here. This cuvée creates a surprise by being a blanc de noirs, made from 100% Cabernet Sauvignon. This specificity gives it a remarkable texture and fruitiness. This wine is made using the traditional method. The most festive of the Diane wines celebrates with panache all the moments of joy and will delight all lovers of fine bubbles.

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

28 September 2024

THE WINE

VARIETALS

Cabernet sauvignon 100%

ALCOHOL CONTENT

12,5 % vol.

TASTING

Bright and crystal-clear, with a very pale yellow hue highlighted by delicate silver reflections, animated by a fine and steady stream of bubbles forming a persistent bead.

The nose is expressive and refined, combining the purity of floral notes with fresh red fruit accents such as redcurrant and wild raspberry. As it opens, subtle hints of citrus and white flowers emerge, enhancing the impression of freshness.

Lively and airy on the palate, it displays remarkable freshness and a beautifully light texture. The balance lies between the natural tension of Cabernet Sauvignon and its delicate aromatic expression: white fruits such as peach and nectarine mingle with a fine, zesty acidity. The particularly elegant bubbles bring purity and vibrancy, extending into a crystalline, tonic finish.

A sparkling wine of great finesse – vibrant and ethereal – that brilliantly reveals the crystalline freshness of Cabernet Sauvignon in its effervescent form.

FOOD PAIRINGS

Aperitif, sushi and sashimi made from white fish (sea bream, sole, sea bass), ballotine of poultry stuffed with fine herbs and ricotta, panna cotta with raspberry coulis.

SERVING

Serve between 7°C and 11°C.

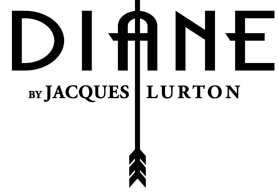
RESIDUAL SUGAR

Less than or Equal to 0,4 g/l



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THE VINEYARD

TERROIR

Clay-limestone and clay-silica soil.

SURFACE AREA OF THE VINEYARD

6.17 ha

AGE OF VINES

25 years old

THE CELLAR

WINEMAKING

First fermentation: Direct pressing at low temperature to preserve the freshness of the wine. A first alcoholic fermentation takes place in thermo-regulated vats. This fermentation takes place at a temperature of 16 to 18°.

Second fermentation: Second fermentation takes place in bottles, called "Prise de mousse", according to the traditional method. This takes place in underground quarries, located in the Saint-Emilion region, at a temperature regulated at 15°.

AGEING

Aged on lees for 9 months on laths.



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