# HERITAGE

## BY ANDRÉ LURTON



## Heritage, AOC Pessac-Léognan, Blanc, 2023

AOC Pessac-Léognan, Bordeaux, France

#### **PRESENTATION**

Heritage is a tribute to the expertise of André Lurton, a passionate winegrower. It is also a love story between this man and his vines, marked by his encounter with the finest terroirs of the Bordeaux region. Through this selection of vintages, André Lurton has passed on to us his own vision of excellence, but above all, the definition of what he considered to be a unique wine, in terms of its character and typicity....

## THE VINTAGE

#### WEATHER CONDITIONS

2023 was marked by a uniform start to vegetation: bud-break dates returned to normal, foliage developed rapidly and the bunches emerged beautifully. Heavy rainfall in the spring tarnished the start of the season somewhat, with mildew appearing in places. There was no hot summer in 2023, but relatively cool nights and warm but not excessively hot days in July and August created ideal ripening conditions for the grapes, which produced remarkable aromatic potential.

#### **HARVEST**

28 August - 07 September 2023

#### THE WINE

#### **VARIETALS**

Sauvignon blanc 100%

#### ALCOHOL CONTENT

12.5 % vol.

## **TASTING**

Pale yellow colour with a lovely sheen.

The nose is discreet at first, but gains in intensity after a few moments of aeration. Fruity aromas emerge, dominated by citrus fruits with a hint of peach.

The attack is supple. The mid-palate is full-bodied. Very pleasant lemony notes accompany us throughout the tasting. The finish is lively and fresh.

#### **FOOD PAIRINGS**

Salmon quiche, hake papillotes, skate wings with parsley cream.

#### **SERVING**

Serve between 9°C and 12°C.

### AGEING POTENTIAL

3 to 5 years



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### THE VINEYARD

#### TERROIR

Gravel on clay subsoil.

#### AGE OF VINES

11 years old

#### IN THE VINEYARD

Type of pruning: Double Guyot. Harvesting: Mechanical harvesting.

### THE CELLAR

#### WINEMAKING

After settling, partly in barrels and temperature-controlled stainless steel vats.

#### **AGEING**

Part in barrels, the rest in stainless steel vats on lees.

