



Diane by Jacques Lurton Rosé 2022

AOC Bordeaux, Bordeaux, France



PRESENTATION

Diane rosé stems from the desire to create a high end wine like no other. A seductive wine, with a velvety texture and good concentration on the palate. A perfect nude shade, Diane rosé is deliciously full bodied and rich, yet incredibly delicate. Summer, autumn, winter, spring, Diane is a rosé for all seasons.

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

2 to 7 September 2022.

THE WINE

VARIETALS

Cabernet sauvignon 50%, Merlot 45%,
Sémillon 5%

ALCOHOL CONTENT

13 % vol.

TASTING

Colour is a very pale salmon pink.

Intense with a lovely freshness, the nose is marked by fruity notes: green apple, nectarine and peach combine nicely.

The attack is frank. This is a well-balanced wine with a fine mid-palate structure. The fruity notes on the nose are echoed, mingled with sweet vanilla notes. Good length.

FOOD PAIRINGS

Buffet of cold meats, radish and crab salad, prawn paella.

SERVING

Serve between 7°C and 11°C.

AGEING POTENTIAL

2 to 3 years



FAMILLE ANDRÉ LURTON

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

DIANE

by JACQUES LURTON



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THE VINEYARD

TERROIR

Clay and limestone soil

SURFACE AREA OF THE VINEYARD

9.88 ha

AGE OF VINES

20 years old

IN THE VINEYARD

Pruning type: Guyot double.

Grape Harvest: Manual sorting before mechanical harvesting.

THE CELLAR

WINEMAKING

No post-fermentation maceration / Fermentation in temperature-controlled stainless steel tanks.

AGEING

Aged in stainless steel tanks for 5 months.



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