



## 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



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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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