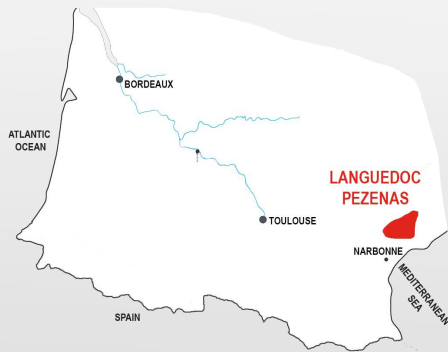


Grand Vin - Blanc

2018

After a cold and dry winter, the 2018 vintage is characterised by a spring very rainy (record rainfall in April, May and June). Moisture has caused a strong development of vine diseases such as mildew which, depending on the sectors and plots, caused a significant loss of harvest. On the other hand, this wet spring has made it possible to replenish reserves water from the soil and despite a very hot and dry summer, the vines were not very well impacted by water stress. The harvest took place under the sun.



APPELLATION

AOP Languedoc

GRAPE VARIETIES

60% Roussanne, 30% Vermentino, 10% Viognier

WINEMAKING

The grapes are picked at night, brought quickly to the cellar to be pressed. The juice is placed in a stable at 8°C for a minimum of five days before settling and fermentation. Roussanne is fermented in new barrels, Rolle and Viognier are fermented in stainless steel tanks. At the end of the fermentation period, the wines are raked and matured on fine lees with frequent suspension of the latter.



TERROIR

Basalt and Kimmeridgien.

DENSITY

3000 vines/ha, gobelet and trellised.

AGE OF THE VINES

30 years.

YIELD

30 hl/ha.

FIRST VINTAGE

2018

WINEMAKER'S NOTE

Intense bouquet of mandarins, blossom and citrus notes. Its delicate and bright acidity, roundness and lively finish make it very approachable even at an early stage. The Pézenas terroir contributes to its intense nose, freshness and minerality.

FOOD PAIRING

Grilled fish, turbot, monkfish, seafood, Bouillabaisse and other Mediterranean cuisine.



DOMAINES

FRANÇOIS LURTON

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