

ARAUCANO

2022

The beginning of this season was difficult with a rainfall deficit of around 70%, i.e. 85 mm, which contrasts with the historical average of 590 mm at LOLOL. This drought led to a drop in overall production in the COLCHAGUA valley. The balance of the vineyard generated by biodynamic practices seems to give the plants greater resistance to unfavourable conditions such as lack of water. Thus, this year, despite the lack of water in the valley, we have recorded a yield 28% higher than that of the 2019 vintage. The wines of 2020 already show great potential.

APPELLATION

Central Valley

GRAPE VARIETY

100% Chardonnay

WINEMAKING

We seek to bring out the best of the two most representative winemaking styles in a chardonnay. The job is to preserve the character and typicity of the grape variety and to add elegance to it.

Native fermentation at temperatures of 17-18°C in stainless steel vats with 12 hours maceration in press. The freshness is linked to a long, fresh and fruity wine. 90% of the blend comes from fermentation in stainless steel vats and 10% is fermented in 400 L French oak barrels. To add to the elegance, 10% of selected barrels from the 2021 vintage are added to the blend with 12 months of oak integration into the blend.



TERROIR

Sandy-clay and alluvial soils.

DENSITY

3 500 vines/ha, trellised.

AGE OF THE VINES

15 years.

YIELD

60 hl/ha.

FIRST VINTAGE

2001

WINEMAKER'S NOTE

Pale yellow colour, bright. Aromas: jasmine, white flower, white fruit, banana peach, and the earlier harvest is to have some citrus notes, such as orange blossom. The mouth is fruity, balanced acidity, with unctuousness and elegance provided by wood.

FOOD PAIRING

Fresh water fish, scallops in cream sauce, white meats.



DOMAINES

FRANÇOIS LURTON

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