

SANTA CELINA

2022

The 2022 vintage is very cool, with average and maximum temperatures below the historical average of the last 24 years. In 2022, the maximum temperatures in February and March (grape ripening period) were 28°C, compared to historical averages of 35°C and 33°C, respectively. These moderate highs allowed the grapes to ripen slowly, preserving their natural acidity. The wetter weather conditions in December, January and February encouraged us to thin out our plots and to harvest our whites earlier and earlier. We therefore harvested our whites early, between the 6th and 18th of February for the pinot gris.

APPELLATION

Uco Valley

GRAPE VARIETIES

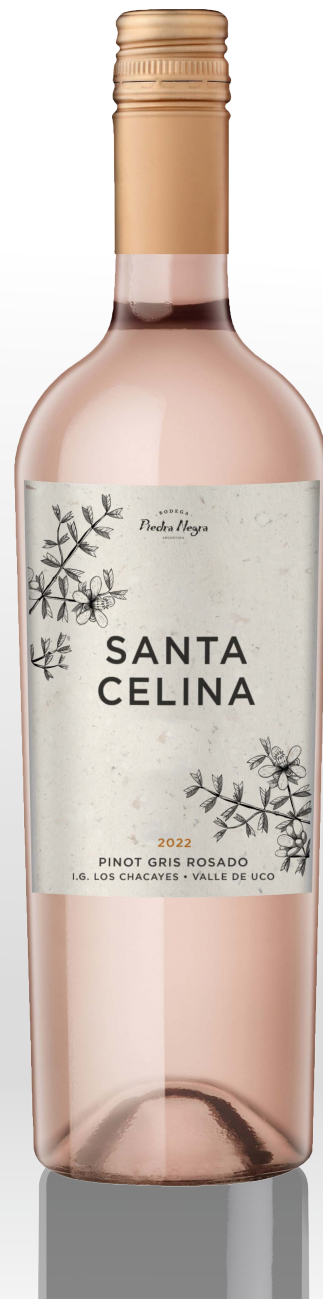
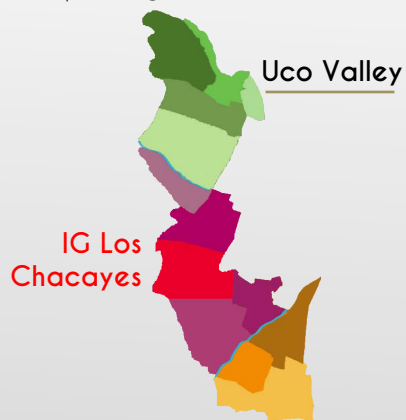
100% Pinot Gris

WINEMAKING

Through a maceration of 6 hours in the press we achieve the desired colour and the extraction of aromas that we are looking for. The must is then pressed and clarified by means of a cold treatment. A slow fermentation is then carried out at low temperature with selected yeasts.

AGEING

Ageing on fine lees with regular baton-nages during several weeks.



TERROIR

Pebbles and Volcanic Moraines.

DENSITY

3 500 vines/ha, trellised.

AGE OF THE VINES

20 years.

YIELD

75 hl/ha.

FIRST VINTAGE

2012

WINEMAKER'S NOTE

The colour is a clean, light and elegant rose reminiscent of the wines of Provence. The nose reveals fresh aromas with elegant thiols and notes of small red fruits. On the palate, the entry is very fresh. A full mouth, supported by a very good acidity and a beautiful aromatic persistence.

FOOD PAIRING

Fresh seafood such as oysters or shrimp ceviche and fish prepared with seafood sauce.



DOMAINES

FRANÇOIS LURTON

VIGNERON DE PÈRE EN FILS DEPUIS 1897



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