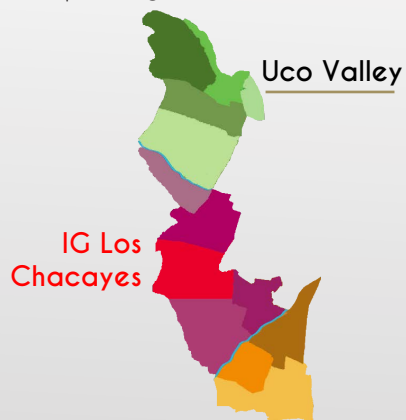


SANTA CELINA

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

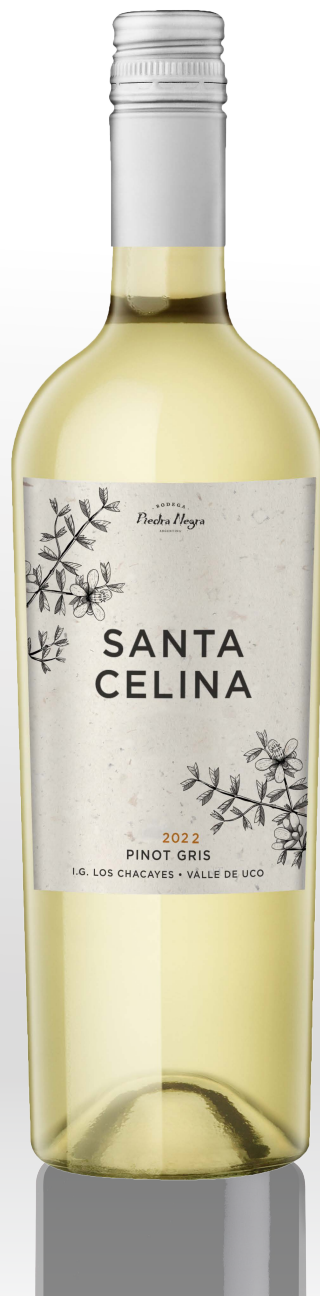
100% Pinot Gris

WINEMAKING

We press quickly to avoid maceration of the must with the marc, which limits the extraction of colour. We then naturally clarify the must by cold treatment and ferment it at low temperature (14 to 17°C) with selected yeasts.

AGEING

Aged on fine lees for 3 months in stainless steel tanks with weekly pumping over to give body and volume in the mouth.



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 light green with bright reflections. The nose is fresh and slightly floral with a fruity profile of peaches and apricots. Intense and complex, it ages and shows its particularities. Very fresh entry in the mouth. Full on the palate, supported by a very good acidity and a beautiful aromatic persistence.

FOOD PAIRING

Fresh seafood such as oysters or shrimp ceviche.



DOMAINES

FRANÇOIS LURTON

VIGNERON DE PÈRE EN FILS DEPUIS 1897



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