

Le Domaine - Blanc

2021

2021 will be remembered as a special year, marked by a strong meteorological instability. The general state of the vineyard was difficult to maintain, and it is at the price of constant efforts and increased vigilance that we were able to preserve all the qualities of the vineyard. The 2021 vintage is rather late but the sanitary state of the berries is very good, although smaller than the previous years, their sugar content is remarkable, and the cool nights allowed to keep high levels of malic acid and a beautiful phenolic maturity. These unusual climatic conditions offer us a surprising vintage, with an exceptional minerality and freshness.

APPELLATION

AOP Languedoc

GRAPE VARIETIES

60% Roussanne, 30% Rolle, 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 Villafranchien

DENSITY

4444 vines/ha, gobelet

AGE OF THE VINES

30 years

YIELD

40 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

VIGNERON DE PÈRE EN FILS DEPUIS 1897



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