

Mazet de Nizas - Sauvignon/Viognier

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

IGP Pays d'OC

GRAPE VARIETIES

70% Sauvignon Blanc, 30% Viognier

WINEMAKING

We clarify the must naturally using cold treatment, then we ferment it at low temperature with selected yeasts. Ageing on fine lees for three months in stainless steel vats. Weekly pump overs to give the wine body in the mouth.



TERROIR

Clay, Limestone.

DENSITY

4444 vines/ha, trellised.

AGE OF THE VINES

15 years.

YIELD

50 hl/ha.

FIRST VINTAGE

2018

WINEMAKER'S NOTE

The Sauvignon Blanc brings this lively and crunchy side which, mixed with notes of citrus fruits and white flowers from Viognier, perfectly complements the aromatic palette and gives a tasty volume on the palate.

FOOD PAIRING

A fine aperitif or versatile food wine that pairs equally well with seafood such as oysters or prawn salad.



DOMAINES

FRANÇOIS LURTON

VIGNERON DE PÈRE EN FILS DEPUIS 1897



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