

Mazet de Nizas - Sauvignon/Viognier

2022

The 2022 vintage was marked by various meteorological hazards heralding climate change. According to the French regions, a strong frost at the beginning of April caused a consequent loss of production, fortunately the buds were less developed than in 2021 and the Languedoc was spared. From May to October, drought and exceptional heat marked the vintage with three heat waves of over 40°C. The combination of these hazards resulted in a low harvest in the south of France, as in 2021. This hot and dry climate favoured the concentration and maturity of the grapes.

APPELLATION

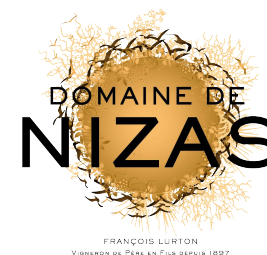
IGP Pays d'OC

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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