



@francoislurton



domainesfrancoislurton.com



@DomainesFL



@francoislurton

La Mule

GROS MANSENG - SAUVIGNON

2023

The year 2023 began with a winter that was slightly warmer and drier than usual. Between late April and early July, the vineyards recorded twice the normal rainfall, with temperatures from 2 to 3°C higher than average. The result: devastating thunderstorms with high winds, heavy rainfall over very short periods and occasional hail. These almost tropical conditions favored the rapid spread of mildew on both leaves and bunches, with consequent damage and losses. Fortunately, the weather at the end of the vintage and during the harvest improved, enabling the various Gascony grape varieties to achieve excellent ripeness and qualitative aromatic expression. The wines of the 2023 vintage will stand out for their lightness, with fruity, aromatic wines that are lighter in alcohol than previous vintages.

TERROIR

Clay-limestone and silt

GRAPE VARIETIES

70% Gros Manseng

30% Sauvignon Blanc

AGE OF THE VINES

15 years

DENSITY & YIELD

4 000 - 4 500 vines / ha

50 hL / ha

WINEMAKING

Skin maceration (8 to 12 hours), pneumatic pressing and low-temperature storage (8°C) for one week. Fermentation at 16-18°C with yeasts expressing the natural characteristics of Sauvignon Blanc and Gros Manseng.

AGEING

Aged on fine lees for several months before blending.

WINEMAKER'S NOTE

Superb pale gold color with green highlights. Notes of citrus, tangerine, grapefruit and exotic fruit. Fine, elegant and fruity, typical of a Gascon wine. Round on the palate, followed by great tension and freshness on the finish for a perfectly balanced wine.

FOOD-PAIRING

Starters, seafood, fish and white meats, hard cheeses and Thai food.



APPELLATION

IGP Côtes de Gascogne

