

# Blanchard & Lurton

## Grand Vin



### *L'Assemblage 2016*

#### **Tokay 34%**

The grapes are hand harvested during the first week of March. After maceration for 5 hours at the press, the juice is taken to a small tank to clarify for 12 hours. Once the juice is clarified, selected yeast is used in order to make sure that the fermentation begins. When this happens, the must is taken to French oak barrels for alcoholic fermentation, forty percent of the barrels are new and sixty percent has had only one use. We ferment at low temperatures, around 18 degrees celsius, and it takes approximately 14 days. After fermentation, the wine stays in contact with the lees and batonage is done every day during the 30 day period. Once this process is finished, the wine is separated from the lees and stays with fine lees for 11 to 12 months.

#### **Sauvignon Blanc 28%**

Hand harvesting takes place during the second week of March and follows the same winemaking process as the Tokay.

#### **Viognier 23%**

Hand harvesting takes place during the third week of March. Only the left side of each vine is selected in order to avoid the grapes who receive excessive sun exposure. This grape is produced as a red grape in 3 open french barrels with the skins. Alcoholic fermentations starts in the barrels and at the middle of the fermentation period, the skins are separated. All of this allows an increase in the elegant floral and fresh aromatics of the varietal. After fermentation, the wine stays in contact with the lees and batonage is done every day during the 30 days. Once this process is finished, the wine is separated and then remains with the fine lees for 11 to 12 months.

#### **Pinot Gris 9%**

We mechanically harvest during the first week of March. The winemaking process takes place in tanks as well as the aging. The wine does not see any time in oak and brings fresh components to the blend.

#### **Chardonnay 6%**

Hand harvesting takes place during the second week of March and follows the same winemaking process as the Tokay.

### *Apellation*

The grapes come from the area of Mendoza called Vista Flores. The vineyard is 20 years old and was planted by Francois Lurton, at 1100 meters above sea level. The soils are rocky with volcanic material.

*Only 3000 bottles of this vintage have been produced.*



CHACAYES - VISTA FLORES - VALLE DE UCO

Alcohol 13% / pH 3,43 / AT 4,3g-L / AV 0,29g-L / Az. res. 2,0g-L