



Lublu white 2024

First vintage 2009

Grape variety

40% Chardonnay, 40% Viognier, 18% Pinot Blanc, 2% Pinot Gris

ABV 13,5%

Soil type

Marl, stony soil.

The vineyards are located at an altitude of 135–140 metres above sea level, in the upper part of the southwestern slope of the Senetkh ridge.

Weather conditions in 2024

Rainfall for the year was 705 mm, half of which fell in the three rainy months of January, May and December.

Duration of the frost-free period – 224 days.

The absolute minimum temperature for the year was -11°C.

The average temperature of the warmest months was +32°C (July of August).

Harvest

Each variety was hand harvested at different times, in the period from 17 to 22 August 2024.

Grape processing

Double sorting in the vineyard and on a vibrating table.

Fermentation and ageing

Delicate pressing in a Bucher Vaslin membrane press.

Fermentation for 10–14 days in steel vats at a controlled temperature of 14–16°C.

Malolactic fermentation for three weeks after alcoholic fermentation.

Ageing on lees – 6 months.

To stabilize the wine, it is exposed to cold treatment at temperatures of up to 2 °C with a special Climat unit.

Assemblage is performed after each wine has fully matured separately.

Bottled June 2025.

Produced 29,480 bottles.

Tasting notes

The wine has a light lemon color. It is a friendly, elegant, and attractive wine. The aroma has a floral dominant, with hints of white fruits, a delicate tropical note, and hints of custard. The taste is balanced and juicy. The long aftertaste has a beautiful combination of light touches of lime, stone fruits, and white apples.

Serve at: 8–10°C.

Serve with: seafood pasta, white meat with a spicy sauce, cream cheese sushi rolls.

Recommendation: an excellent aperitif.

