



Lublu white 2022

First vintage 2009

Grape variety

34% Chardonnay, 34% Viognier, 27% Pinot Blanc, 5% 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 2022

Rainfall for the year was 900.7 ml / 47 ha, half of which fell in the three rainy months of January, February and June.

Duration of the frost-free period – 220 days.

The absolute minimum temperature for the year was -13°C.

The average temperature of the warmest months was +29°C (July).

Harvest

Each variety was hand harvested at different times, in the period from 27 August to 15 September 2022.

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 two weeks after alcoholic fermentation.

The wine is matured and stabilised naturally in enamelled and stainless-steel vats, without fining agents.

Ageing on lees – 9 to 12 months.

Assemblage is performed after each wine has fully matured separately.

Bottled August 2024.

Bottle ageing – from three months.

Produced 36,400 bottles.

Tasting notes

The pleasant floral aroma of white acacia smoothly intertwines with hints of tropical fruit. The wine has a moderately intense fruit flavour with a good balance of acidity and a delicate hint of honey and spice in the lingering finish.

Serve at: 8–10°C.

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

Recommendation: an excellent aperitif.

