

Bodegas Henri Lurton Sauvignon Blanc

THE FACTS

COUNTRY: Mexico

REGION: Baja California

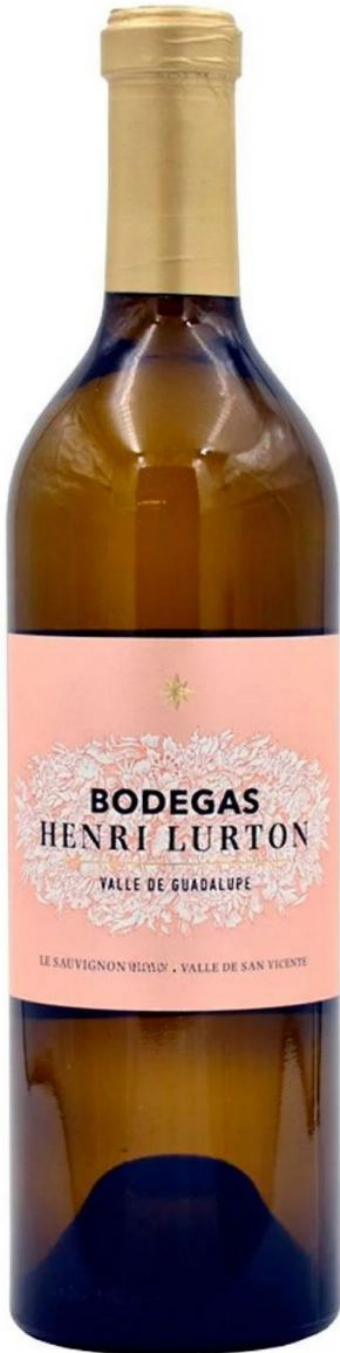
APPELLATION: Valle de San Vicente

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: Pressed on Bucher Inertys pneumatic grape press under controlled atmosphere to guarantee our pressed juices are extracted without oxidation of aromas and color along with a cold pre-fermentative maceration to enhance the wine's aromatic component. Fermented and aged at low temperatures in stainless steel tanks.

ALCOHOL BY VOLUME: 12.8%

AGING: Stainless steel tanks



THE STORY

Our wines are born from an adventure that links France to Mexico. Henri Lurton, owner of the Grand Cru Classé, Château Brane-Cantenac in Margaux, with the support of his eldest sons, Vincent and Nicolas, has placed a confident bid on Baja California. He is convinced of its winemaking potential, the warmth of its people and the generosity of the land.

The winemaker Lourdes Martinez Ojeda, after working for almost 10 years at Château Brane-Cantenac, is returning to her hometown of Ensenada to bridge the divide between France and Mexico.

At Bodegas Henri Lurton we seek to faithfully convey nature's bounty and the Baja terroir, uniting it with our mestizo vision that is based around tradition and authenticity.

THE SELLING POINTS

PAIRINGS: Fatty fish, duck, seafood, quail, pasta and cheese

