# **ACAIBO**



**TOOLS & ACTIVATIONS** 

# DIGITAL ACTIVATIONS CONTENTS & GOAL

We are supporting you in promoting Gonzague & Claire Lurton wines, especially in en e-retail.

Together,

Let's expand the visibility of each Estate

Let's multiply the occasions of tasting our Great Wines

Let's emphasize the individual character of each brand.

You will find in this presentation the description of all the tools that we make available to you via our Dropbox.



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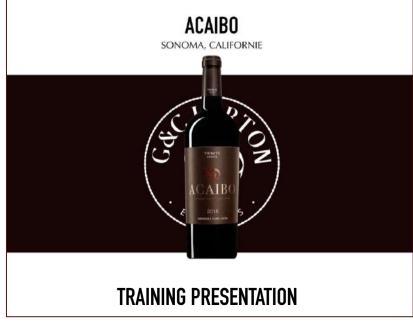


# **ACAIBO**

### **ACAIBO PRESENTATION**

#### CALIFORNIAN BY NATURE, BORDELAIS BY CULTURE







**READING TIME: 5 MIN** 

REMINDER OF THE KEY SELLING POINTS, TO PREPARE CUSTOMER APPOINTMENT

AVAILABLE IN FR, ENG, CN

**READING TIME: 5 MIN** 

FOR SALES STAFF TRAINING. VERY VISUAL PRESENTATION, WITH KEY MESSAGES.

AVAILABLE IN FR, ENG, CN

**READING TIME: 15 MIN** 

VERY DETAILED PRESENTATION, WITH ANECDOTES, TO BECOME A HAUT BAGES LIBERAL EXPERT.

AVAILABLE IN FR, ENG, CN

### **ACAIBO PRESENTATION**

#### CALIFORNIAN BY NATURE, BORDELAIS BY CULTURE



Above all, Acaibo is Claire and Gonzague Lurton **OWN PERSONAL CREATION**. A new challenge and a joint project, apart from their Classified Growth legacies.

So far, Claire and Gonzague have known an established system, a familiar terroir in the médoc (Bordeaux) where they both grew up.

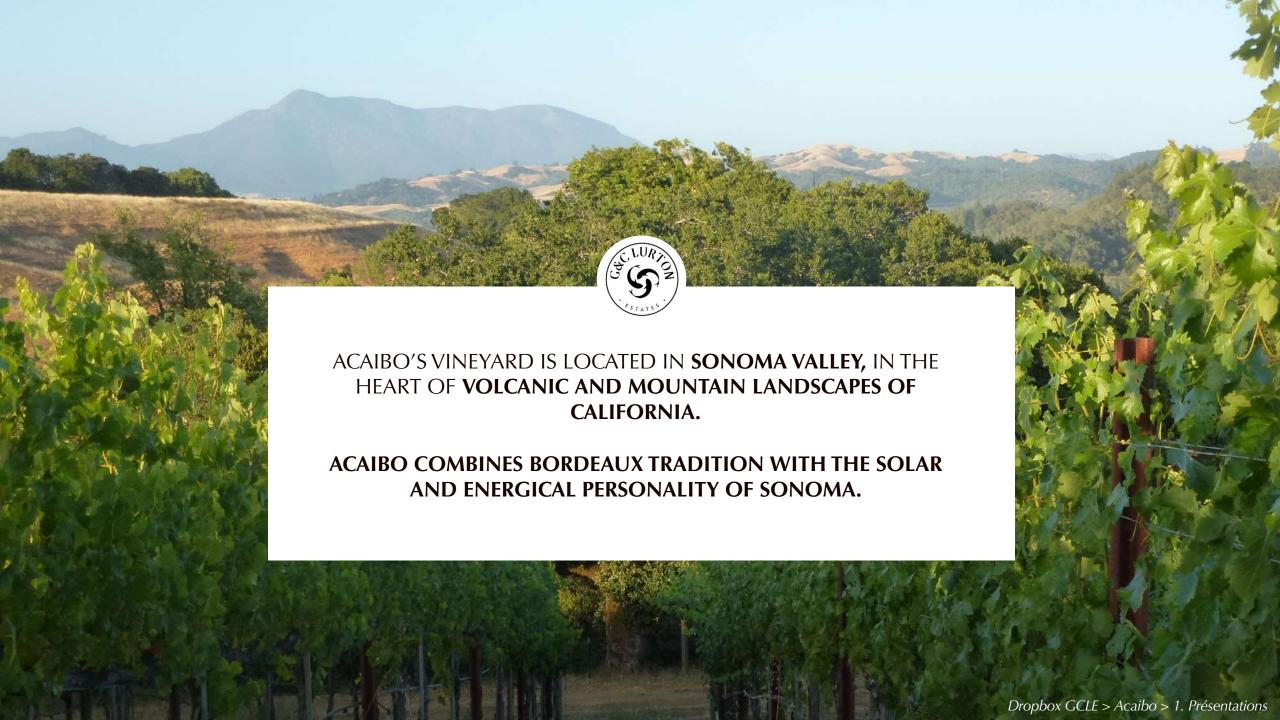
They moved to California with their children, to build everything: there is no winemaking facilities and vineyard must be replanted.

Claire and Gonzague do not want to produce another common californian wine but wish to add their own style, coming from their Bordeaux experience.

# THE BALANCE OF THEIR WINE, BETWEEN FRESHNESS, AND DEPTH, IS CLOSER TO A BORDEAUX STANDARD THAN TO A CALIFORNIAN ONE.

Acaibo, despite the potential risk, is an achievement. The 3 fishes symbol first represent their 3 children. Their own history has been written here in Sonoma.

Today, Acaibo is **ONE OF THE BEST SONOMA WINES**. Risks and challenges were worthwhile.



# **ACAIBO PICTURES**





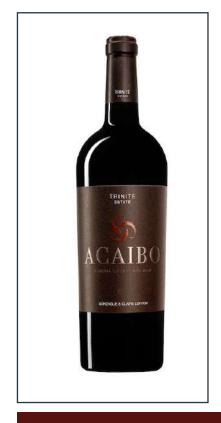
ESTATE, VINEYARD, TECHNICAL BUIDLINGS, REFLECTING THE
ESTATE DNA
PICTURES DATA BASE UPDATED EVERY YEAR.

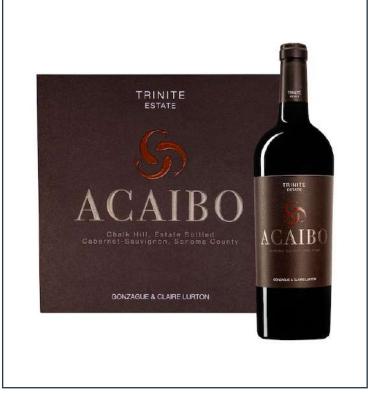


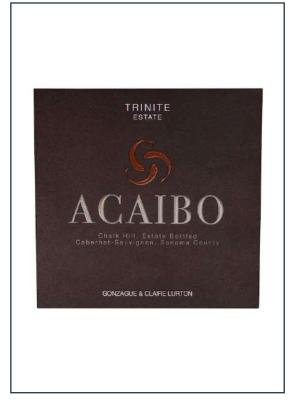




## PACKSHOTS & 3D VIDEO









#### FOR COMPLETE AND OPTIMIZED PRODUCT PAGES

AVAILABLE FROM 2012 VINTAGE TO 2017 + NOT VINTAGED IN JPG (WHITE BACKGROUND BLANC) & PNG.

SHORT 3D ROTATION VIDEO IN .MP4 NOT VINTAGED BOTTLE WHITE & DARK BACKGROUNDS

## TECHNICAL SHEETS

ESTATE PRESENTATION

CRITICS TASTING
COMMENTS &
NOTES

**CERTIFICATIONS** 

TECHNICAL
INFORMATION:
VINEYARD, SOIL,
BLEND,
WINEMAKING,
AGEING.

(FRENCH, ENGLISH, CHINESE)



# **CORPORATE BEAUTYSHOT**



#### FOR E-RETAIL BANNER + LANDING PAGE HEADER

AVAILABLE IN JPG AND PNG. SIZE: 1412x450 PX, CUSTOMIZABLE. AVAILABLE FOR 2019, 2020 AND 2021 VINTAGES + NOT VINTAGED.

# **CORPORATE BEAUTYSHOT**







FOR SOCIAL MEDIAS (post + story), NEWSLETTER, PRODUCT PAGE ...

IN JPG & PNG. AVAILABLE FOR 2014, 2015, 2016 VINTAGES AND NOT VINTAGED.









### FOR KEY AND SEASONAL SALES









### FOR KEY AND SEASONAL SALES









### FOR KEY AND SEASONAL SALES



FOR KEY AND SEASONAL SALES









### FOR KEY AND SEASONAL SALES









### FOR KEY AND SEASONAL SALES

# **CUSTOMER CONSUMPTION**FOOD & WINE PAIRING

FOR CONSUMPTION
PROJECTION + CREATION
OF A TASTING
EXPERIENCE

ONE PAIRING BY VINTAGE, FROM 2014 TO 2016

BEAUTYSHOTS IN JPG & PNG. AVAILABLE IN BANNER, A4V, A4H AND SQUARE.

GUIDE PROVIDED DESCRIBES THE PAIRING, AND GIVES ASSOCIATED RECIPES (FRENCH AND ENGLISH)



# ACAIBO x PIMENT

2016

UN ACCORD BRULANT ET COLORÉ!

Un accord qui lie parfaitement La générosité d'Acaibo 2016 et la puissance du piment. Le piment, véritable exhausteur de goût, magnifie les notes fruitées et épicées de la cuyée, tout en révélant les saveurs du plat dans lequel il est incorporé. La minéralité de la cuyée apporte une joue fraîcheur au tout !

ACAIBO 2016 A UN CÔTÉ SAUVAGE, TRÈS INTÉRESSANT EN BOUCHE. SES NOTES ÉPICÉES, DE CANNELLE ET DE RÉGLISSE, S'ACCOMPAGNENT DE FRUITS NOIRS ET D'UNE AGRÉABLE MINÉRALITÉ SALINE. LE PIMENT EST L'ÉPICE LA PLUS RÉPANDUE DANS LE MONDE. IL SE DÉCLINE EN MULTIPLES VARIÉTÉS : DIFFÉRENTES COULEURS, FORMES, TAILLES, PUISSANCES...

IL PEUT ÊTRE POÊLÉ, GRILLÉ AU BARBECUE, CUIT À LA VAPEUR... ET MÊME CONSOMMÉ SOUS FORME DE POUDRE!

#### IDEES RECETTE

#### FONDANT AU CHOCOLAT ET FIMENT D'ESPELETTI

La fraticheur de la cuvée équilibre l'amertume du cacao. Le piment d'Espelette, à la fois doux et légérement sucré, révêle les arômes fruités de la cuvée et intègre à son tour l'amertume du cacao, tout en réhaussant sa gourmandise. Une fin de bouche à la fois saline et minérale qui donne envie d'y revenir !

#### LANGUE DE BŒUF SAUCE PIQUANTE AU PIMENT DE PIQUILLO

#### La texture souple de la viande contraste avec la structure tannique de la cuvée.

es saveurs épicées de la sauce subliment cellés d'Acaibo, mettant en exergue de nouvelles ectes de vanille, légèrement boisées. Le pinnent soutient ici l'aromanique du vin, prolongeant sa longueur en beuche. Le meriot de l'assemblage apporte quant à lui une vraie complexité au bouquet aromatique déjà en piace, avec un palais fruité. Un mariar remarcasible



## **CONSOMMATION**

# **BEAUTYSHOTS ACCORDS METS VINS**



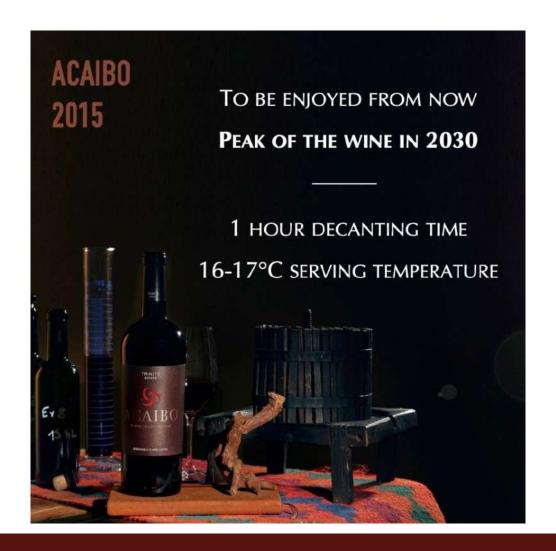




USAGES: PROJECTION DE LA CONSOMMATION + CRÉATION D'UNE EXPÉRIENCE DE DÉGUSTATION

POUR CHAQUE MILLÉSIME, À PARTIR DE 2014. DISPONIBLE EN JPG ET PNG. DISPONIBLE EN BANNIERE, A4V, A4H ET CARRE

# **CUSTOMER CONSUMPTION SERVING TIPS**



#### SERVING AND TASTING TIPS FOR CUSTOMERS

AVAILABLE FROM 2015 VINTAGE TO 2020 FRENCH AND ENGLISH