



## L de La Louvière White 2018

AOC Pessac-Léognan, Bordeaux, France

### PRESENTATION

Château La Louvière's second wine, L de La Louvière, is made with the same care and attention as its older brother. This wine is immensely attractive thanks to its roundness and fruitiness. It is produced according to traditional methods with a few modern touches in a prestigious location where art reigns alongside winegrowing.

### THE VINTAGE

#### WEATHER CONDITIONS

2018 was one of the warmest years since 1900, featuring above-average temperatures, the second hottest summer to date, and abundant sunshine! Heavy rainfall in the first half of the year was followed by persistent, near-record drought conditions in September.

#### HARVEST

08/27/2018

### THE WINE

#### VARIETALS

Sauvignon blanc 100%

#### ALCOHOL CONTENT

13 % vol.

#### TASTING

Brilliant, clear pale-yellow colour with occasional green and silver highlights.

The bouquet is wonderfully intense, displaying citrus and apricot aromas. Swirling in the glass reveals floral notes (acacia blossom). Well-integrated, slightly toasty overtones contribute added complexity.

Starts out very smooth, becoming round and full-bodied mid-palate. The finish is long and remarkably fresh. Citrus notes follow through to the palate, accompanied by oaky retronasal aromas.

#### FOOD PAIRINGS

Veal stew, fish shells au gratin, grilled cod.

#### SERVING

Serve between 9°C and 12°C.

#### AGEING POTENTIAL

5 to 10 years



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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### THE VINEYARD

#### TERROIR

Deep gravel with fine limestone over small areas at the foot of the slopes

#### AGE OF VINES

23 years old

#### IN THE VINEYARD

Pruning type: Guyot double

Grape Harvest: Harvested mechanically and by hand in several passes.

### THE CELLAR

#### WINEMAKING

After settling, in oak barrels.

#### AGEING

For 10 months in oak barrels (25% new) on full lees with bâtonnage.



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