



L de La Louvière White 2015

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

2015 was the third warmest year since 1900... Drought conditions, above-average monthly temperatures and sunshine (in the first half of the year), cool nights and hot weather in August accompanying véraison (colour change) were all ideal for the vines!

HARVEST

09/02/2015

THE WINE

VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT

13.5 % vol.

TASTING

Charming, bright, delicate pale yellow colour.

A bouquet of medium intensity with aromas of white fruit (peach, quince), honeysuckle, and a touch of honey.

Starts out with floral nuances, going on to develop citrus flavours that fill the mouth. The acidity is well balanced. The aftertaste is very round.

FOOD PAIRINGS

Salmon en papillotes, tuna tartar, white meats.

SERVING

Serve between 9°C and 12°C.

AGEING POTENTIAL

5 to 10 years





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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. $\,$

