



L de La Louvière Red 2016

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

2016 was one of the finest vintages in the past 20 years. Winter was exceptionally wet and mild, and it rained a great deal in spring until June. However, the weather changed radically in mid-June, turning warm and quite dry, with cool nights. Ideal conditions for growing excellent wine grapes!

HARVEST

09/26/2016

THE WINE

VARIETALS

Merlot 60%, Cabernet sauvignon 40%

ALCOHOL CONTENT

13 % vol.

TASTING

This wine is a very deep, velvety, red colour.

The relatively intense bouquet features red- and black-berry fruit (red and black cherries), as well as elderberries, with spicy and slightly toasty overtones.

On the palate, the wine is very soft and fruity (red and black cherries) with very well-integrated tannin. It has a lovely, long, spicy aftertaste.

FOOD PAIRINGS

Barbecued steak, roast lamb with thyme, boiled eggs with porcini mushrooms.

SERVING

Serve between 15°C and 17°C.

AGEING POTENTIAL

5 to 10 years





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THE VINEYARD

TERROIR

Deep gravel

AGE OF VINES

23 years old

IN THE VINEYARD

Pruning type: Guyot double with debudding Grape Harvest: mechanical harvesting.

THE CELLAR

WINEMAKING

AGEING

For 12 months in oak barrels (20% new) with racking.

