



L de La Louvière Red 2019

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

2019 was marked by a fairly mild winter, resulting in early bud break. Spring rainfall was scarce and drought conditions set in in early summer. Rainfall in August provided a welcome relief for winegrowers.

HARVEST

09/18/2019

THE WINE

VARIETALS

Merlot 60%, Cabernet sauvignon 40%

ALCOHOL CONTENT

14 % vol.

TASTING

Colour, of a beautiful intensity, is cherry red, with some garnet reflections.

Spicy nose, revealing notes of red fruits (cherry), candied fruits, vanilla; the whole associated with a light toast.

The attack is powerful. There is a beautiful expression in the middle of the mouth, a nice balance between volume and tannic structure. We find here the tasty cherry notes perceived on the nose, slightly spicy. Good length.

FOOD PAIRINGS

Grilled sirloin of beef, roast pork with chanterelles, old Mimolette cheese.

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.

