

CHÂTEAU LA LOUVIÈRE

Château La Louvière Red 2015

AOC Pessac-Léognan, Bordeaux, France



PRESENTATION

Château La Louvière has many fascinating facets. The sumptuous architecture of the chateau building dates from the late 18th century, but winegrowing here goes back more than 700 years. The first vines were planted circa 1310, although modern winemaking dates from the 17th century and was handed down by able monks from the Carthusian monastery in Bordeaux, who had acquired considerable talent as viticulturists and winemakers. The people who produce the wine in the 21st century have inherited these time-honoured methods, adding just the right amount of innovation and modernity to make the utmost of the outstanding terroir. La Louvière's red wine has a dark colour and an elegant bouquet with delicate hints of oak...

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

09/11/2015

THE WINE

VARIETALS

Cabernet sauvignon 60%, Merlot 40%

ALCOHOL CONTENT

13.5 % vol.

TASTING

Beautiful, very deep and concentrated red colour.

Intense and beautifully complex bouquet with hints of spice (white pepper, clove) and very ripe red fruit.

In keeping with the bouquet, the wine is beautifully balanced on the palate. The oak is well-integrated with there are overtones of liquorice and red fruit. The tannin is silky and displays excellent concentration.

FOOD PAIRINGS

Roast veal Orloff, venison stew, duck breast with porcini mushrooms.

SERVING

Serve between 15°C and 18°C

AGEING POTENTIAL

Over 15 years



FAMILLE ANDRÉ LURTON

Château Bonnet, 33420 Grézillac | Tel. +33557255858 | www.andrelurton.com

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

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THE VINEYARD

TERROIR

Deep gravel

SURFACE AREA OF THE VINEYARD

113.66 ac

AGE OF VINES

26 years years old

IN THE VINEYARD

Pruning type: Double Guyot with debudding.

Grape Harvest: By hand with small deep crates.

THE CELLAR

WINEMAKING

In stainless-steel temperature-controlled tanks with patented cap-breaking system and concrete tanks with pigeage.

AGEING

For 12 months in oak barrels (40-50 % new) with racking.

REVIEWS AND AWARDS

JAMES SUCKLING.COM

"Aromas of oyster shell, currants and berries follow through to a full body, chewy tannins and an intense finish. Shows depth and layers. Very attractive. Drink in 2022."
James Suckling, 03/02/2018

94/100

bettane +
desseauve

"Creamy, flavorful, full-bodied, velvety, with tannins more immediately melted and elegant than in the past, a racy finish, a Léognan classic."
Guide Bettane et Desseauve des vins de France, 28/04/2016

92-94/100

"Dark purple red with violet hue and black core. Aromatic nose with hints of graphite, ripe berries and vanilla. Slight roasting aroma in the background. On the palate aromatic and well structured with ripe tannins, juicy fruit and almost smoky flavour."
Markus Del Monego, 27/04/2016

92/100

Jancis Robinson
jancisrobinson.com

"Very dark crimson. Savoury, almost brutal nose. Big and beefy. Bone-dry finish with real attack and freshness. Still very youthful. Drink 2025-2038."
Jancis Robinson, 04/04/2016

17/20



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