



# L de La Louvière White 2020

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

2020 was marked by very mild temperatures and contrasting precipitation: heavy spring rainfall was followed by an intense summer drought. The fairly mild winter led to early bud break. The summer heat gave way to cool nights in late August, ideal for ripening grapes.

#### **HARVEST**

08/20/2020

#### THE WINE

# **VARIETALS**

Sauvignon blanc 100%

#### ALCOHOL CONTENT

13 % vol.

#### **TASTING**

Clear colour, a nice golden yellow, quite pale, with silver reflections.

Nose is elegant, mineral, marked by typical notes of the Sauvignon grape variety: citrus fruits (grapefruit, lemon), but also white fruits (white peach), white flowers...

The attack is frank. The mouth is gourmet, well balanced, with fatness. The freshness is there, with citrus notes (lemon, grapefruit). The oak is very light and well blended. The finish is very refreshing. It is a fruity and elegant wine.

# FOOD PAIRINGS

Blanquette of salmon, veal shank with carrots, langoustine risotto.

#### 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.  $\,$ 

