



## L de La Louvière Red 2021

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

2021 was marked by very capricious weather. There was a lot of rain in the spring. An episode of frost at the beginning of April caused major damage. The summer was very mild, with no extreme heat. At the end of August, fine weather set in, with high temperatures during the day and cool nights: ideal conditions for ripening the grapes. These last few weeks were crucial to the success of this vintage.

#### HARVEST

21 September - 19 October 2021

### THE WINE

#### VARIETALS

Cabernet sauvignon 52%, Merlot 48%

#### ALCOHOL CONTENT

13 % vol.

#### TASTING

A brilliant cherry-red colour with silver highlights.

The nose is particularly pleasant and intense. It offers a wide range of fruit notes, from fresh red fruit (redcurrant) to blackcurrant-type berries. The whole is very gourmet. A discreet woodiness adds an extra touch of elegance to this wine.

On the palate, the wine is full-bodied, with discreet, well-melted tannins. A touch of acidity keeps it fresh throughout. The finish is soft and gives a lovely sparkle to this wine, which can be enjoyed now to appreciate all its qualities.

#### FOOD PAIRINGS

Omelette with chanterelle mushrooms, roast suckling pig, escalopes with cured ham.

#### SERVING

Serve between 15°C and 17°C.

#### AGEING POTENTIAL

3 to 5 years



FAMILLE ANDRÉ LURTON

Château Bonnet, 33420 Grézillac | Tel. +33557255858 | [www.andrelurton.com](http://www.andrelurton.com)

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



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### THE VINEYARD

#### TERROIR

Deep gravel.

#### AGE OF VINES

23 years old

#### IN THE VINEYARD

Pruning type : Double Guyot with debudding.

Grape harvest : Mechanical harvesting and manual sorting in the vat room.

### THE CELLAR

#### WINEMAKING

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

#### AGEING

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



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