



L de La Louvière White 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

09/05/2016

THE WINE

VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT

13 % vol.

TASTING

2016 white L de La Louvière has a brilliant, vivacious, pale yellow colour.

The expressive bouquet displays attractive aromas of white fruit (peach, nectarine), tropical fruit (peach, lychee) and a slight smoky note.

Especially pleasant on the palate. Beautifully round and easy to drink with a remarkably long aftertaste. Very fresh with marked lemon notes and some tropical fruit (pineapple).

FOOD PAIRINGS

Mussels, Indonesian-style chicken with lemongrass, fish 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.

