



L de La Louvière White 2017

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

The 2017 vintage was one of the earliest on record. The growing season was marked by a dry winter and spring (46% less rainfall than usual), accompanied by temperatures $2\hat{A}^{\circ}C$ above average (except for the frost in April). This dry summer weather was ideal for ripening the seeds until late August.

HARVEST

08/29/2017

THE WINE

VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT

13 % vol.

TASTING

Pale yellow with light green highlights.

The bouquet is pure, fresh and juicy with floral aromas (broom flowers) and hints of white fruits (white peach, nectarine).

Excellent tension on the palate from the onset through to the finish. A very round wine with a tangy side associated with hints of vanilla and slightly oaky overtones that bring a pleasant freshness.

FOOD PAIRINGS

Salmon roulades, pork in coconut milk, celeriac purée.

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. $\,$

