

CHÂTEAU LA LOUVIÈRE



Château La Louvière White 2021

AOC Pessac-Léognan, Bordeaux, France

PRESENTATION

Château La Louvière has long been famous for its white wines. In fact, these already highly-prized by Canadian merchants in the 17th century! A century later, they were to be found on the finest tables in Saint Petersburg. The very elegant white La Louvière is now among the finest dry white wines in the Graves, and is a fine ambassador for the Pessac-Léognan appellation. Marked by the Sauvignon Blanc varietal character, but not overly so, it can age remarkably well.

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

8 September - 20 September 2021

THE WINE

VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT

13.5 % vol.

TASTING

Pale yellow colour with silver highlights.

The intense nose is dominated by aromas of white fruit and yellow peach, mingled with a gourmet note from the discreet barrel ageing.

The attack is beautifully fresh, and this accompanies us throughout the tasting. The mid-palate is rich and full-bodied. This is a very well-balanced wine. The notes of yellow peach add a touch of deliciousness.

FOOD PAIRINGS

Marinated prawns, grilled salmon with Béarnaise sauce, bouchées à la reine.

SERVING

Serve between 8°C and 11°C.

AGEING POTENTIAL

10 to 15 years



FAMILLE ANDRÉ LURTON

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

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THE VINEYARD

TERROIR

Deep gravel with fine limestone over small areas at the foot of the slopes

SURFACE AREA OF THE VINEYARD

37.06 ac

AGE OF VINES

26 years old

IN THE VINEYARD

Pruning type: Double guyot

Grape Harvest: By hand in several passes

THE CELLAR

WINEMAKING

After maceration on fine lees, the wines are fermented in barrels and demi-muid (600L).

AGEING

For 10 months in barrels, on lees, with regular stirring.

REVIEWS AND AWARDS

Decanter

"Gorgeous nose, so clean, fresh and alive. Well delivered on the palate with punch and presence. Yellow plum, pineapple, apricot and peach all combine on the palate giving a full mouthfeel but no excessive weight in the mouth. Sharp, bright, bold but also fun, this has excellent precision and drive from start to finish. A knockout La Louvière this year by winemaker Jacques Lurton and his team. Totally yummy and a real success."

Georgie Hindle, Decanter, 01/05/2022

94/100



"The 2021 La Louvière Blanc has a well-defined bouquet of apricot blossom, quince and crushed stone. The palate is medium-bodied with fine mineralité and lovely bitterness. Quite persistent in the mouth with a lingering finish. This is one of the best whites from La Louvière that I have encountered."

Neal Martin, Vinous, 01/05/2022

93-95/100

"The colour is pale with intense aromas of sauvignon between boxwood and broom with hints of green apple and grapefruit. The wine is dense and pure with great elegance and persistence. It represents the quintessential purity of a great Sauvignon."

Christer Byklum, B my Bordeaux blog, 01/07/2022

95-96/100



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