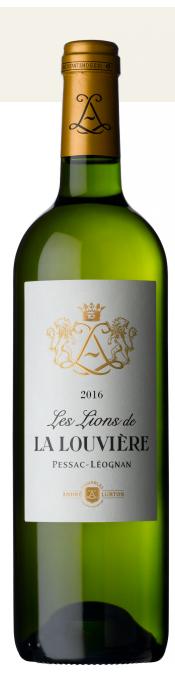
# Les Lions de LA LOUVIÈRE



# Les Lions de La Louvière Blanc 2016

AOC Pessac-Léognan, Bordeaux, France

## **PRESENTATION**

André Lurton chose this name in honour of the two impressive stone lions that watch over the entrance to Château La Louvière. The grapes come from specific plots on the estate. The wine is very attractive: elegant, round and fruity.

# 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**

Lovely, brilliant, and very vibrant yellow colour.

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

Attractive, beautifully round, and easy to drink on the palate, with a remarkably long aftertaste. Lemon notes contribute to a beautiful freshness, accompanied by tropical fruit nuances (pineapple) that delight the palate.

# **FOOD PAIRINGS**

This wine is ideally suited to fish, seafood, chicken, and 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 years old

# IN THE VINEYARD

Pruning type: Guyot double

Grape Harvest: By hand in several passes

# THE CELLAR

#### WINEMAKING

After settling, in oak barrels.

#### **AGEING**

For 12 months in oak barrels (35% new) on full lees with bâtonnage.

