

CHÂTEAU LA LOUVIÈRE



Château La Louvière White 2017

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

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°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 100%

ALCOHOL CONTENT

13.5 % vol.

TASTING

A sumptuous pale yellow with green highlights.

The bouquet is fresh and fruity, typical of Sauvignon Blanc, with pleasant notes of white flowers (acacia) and blackcurrant leaves.

Starts out beautifully soft on the palate. A full-bodied, well-balanced wine with especially generous white fruit flavours (nectarine). This wine has a beautiful long aftertaste, with hints of vanilla and tropical fruit (mango).

FOOD PAIRINGS

Lobster Thermidor, lamb stew, crab stuffed sea urchins.

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 settling, in oak barrels.

AGEING

For 10 months in oak barrels (30% new) on full lees with bâtonnage.

REVIEWS AND AWARDS

JAMES SUCKLING.COM

"Impressive poached pears and lemons here. This has a very fresh and attractive feel with such intense and refreshing lemons and green mangoes. 100% sauvignon blanc. Drink now or hold."
James Suckling, 10/01/2020

92/100

"Deep gravel with fine limestone over small areas at the foot of the slopes. Traditional farming, HEV3 certification. Fermented in barrel at 18-23 °C, 30% new. Lemony, pure and vivid with some nice passionfruit aromatics adding interest. The palate is linear and taut with nice precision and weight. Lovely acid line here: a very pure, expressive wine that should last a long time."
Jamie Goode, 26/11/2019

94/100

LE GUIDE
HACHETTE
DES VINS

"The bouquet is both delicious and complex, displaying aromas of brioche, exotic fruit, and toast accompanied by mineral notes and smoky overtones, suggesting a fresh, full-bodied palate and lovely long aftertaste. Best enjoyed between 2020 and 2024."
2020 Edition, Le Guide Hachette des Vins, 04/09/2019

1 Star



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