



## L de La Louvière Red 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°C above average (except for the frost in April). This dry summer weather was ideal for ripening the seeds until late August.

#### HARVEST

09/12/2017

### THE WINE

#### VARIETALS

Merlot 55%, Cabernet sauvignon 45%

#### ALCOHOL CONTENT

12.5 % vol.

#### TASTING

A lovely red colour, full of promise, reminiscent of cherry.

The nose is discreet, opening up gradually in the glass. The first nose reveals slightly woody notes (cedar). After a little aeration, notes of red fruit (cherry) gradually emerge gradually reveal themselves. Subtle hints of spices crown the whole.

On the palate, this wine has a straightforward attack, with tension but without aggressiveness. The tannins are powerful and racy, with a particularly successful finish. The notes of red fruit (cherries), full of gourmet, are again quite distinct.

#### FOOD PAIRINGS

Guinea fowl fillets, roast veal Orloff, cheese platter (Saint-Nectaire).

#### SERVING

Serve between 15°C and 17°C.

#### AGEING POTENTIAL

5 to 10 years



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



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### THE VINEYARD

#### TERROIR

Deep gravel

#### AGE OF VINES

23 years old

#### IN THE VINEYARD

Pruning type: Guyot double with debudding

Grape Harvest: mechanical harvesting.

### THE CELLAR

#### WINEMAKING

In stainless-steel temperature-controlled tanks with patented cap-breaking system.

#### AGEING

For 12 months in oak barrels (20% new) with racking.



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