

# Les Lions de LA LOUVIÈRE

## Les Lions de La Louvière White Liqueureux 2015

AOC Graves supérieures, Bordeaux, France



### PRESENTATION

The Cuvée Les Lions from Château La Louvière is a rare wine. In fact, it has only been made in 1989, 1996, 2003 and 2010, i.e. only in years with certain outstanding weather conditions (warmth, humidity, etc.) conducive to the development of noble rot on our Sauvignon Blanc grapes. Nature is fantastic since, as luck would have it, the conjunction of these parameters occurs only once every seven years !

### THE VINTAGE

#### WEATHER CONDITIONS

2015 was the third warmest year since 1900... Drought conditions, above-average monthly temperatures and sunshine (in the first half of the year), cool nights and hot weather in August accompanying véraison (colour change) were all ideal for the vines!

### THE WINE

#### VARIETALS

Sauvignon blanc 100%

#### ALCOHOL CONTENT

12.5 % vol.

#### TASTING

A sumptuous golden yellow colour with a few lemon-yellow highlights. The nose is wonderfully intense. Swirling the wine in the glass reveals delicious notes of crisp fruit, candied orange, and honey. Starts out remarkable on the palate. Impressive length and freshness. A very well-balanced and elegant wine, combining notes of candied apricot, peach, orange zest, and honey-flavoured sweets. Pairs beautifully with foie gras or fruit skewers.

#### SERVING

Serve between 9°C and 12°C.

#### AGEING POTENTIAL

Over 15 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 18 months in oak barrels (35% new) on full lees with bâtonnage.



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