# Les Lions de LA LOUVIÈRE



## Les Lions de La Louvière White 2019

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

2019 was marked by a fairly mild winter, resulting in early bud break. Spring rainfall was scarce and drought conditions set in in early summer. Rainfall in August provided a welcome relief for winegrowers.

#### **HARVEST**

09/02/2019

#### THE WINE

### **VARIETALS**

Sauvignon blanc 100%

#### ALCOHOL CONTENT

13.5 % vol.

#### **TASTING**

 $Crystal\ clear, a\ pale\ yellow\ colour, with\ slightly\ silvery\ green\ reflections.$ 

Expressive on the nose with notes of citrus and white fruit (nectarine), enhanced by hints of more exotic fruit. Lots of freshness and roundness on the palate, leading to a nice finish. Flavours of white fruit, lemony notes associated with a light oaky note.

#### **FOOD PAIRINGS**

A wine full of charm that can be tasted with avocado and crab tartare, sole meunière or chicken curry with coconut milk.

#### 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.

