

CHÂTEAU LA LOUVIÈRE



Château La Louvière White 2016

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

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 100%

ALCOHOL CONTENT

13 % vol.

TASTING

Lovely pale yellow colour with golden highlights.

The complex bouquet displays attractive aromas of white fruit (peach, nectarine) citrus fruit, tropical fruit (peach, lychee) and a slightly smoky note.

This La Louvière is well-structured and balanced, but also powerful on the palate. It is charming, rich, and fresh, with delicious white fruit (peach), citronella, and spicy flavours. Beautiful long aftertaste.

FOOD PAIRINGS

Scallop quiche, veal grenadins with apples, baked oysters.

SERVING

Serve between 8°C and 11°C.

AGEING POTENTIAL

10 to 15 years



FAMILLE ANDRÉ LURTON

Château Bonnet, 33420 Grézillac | Tel. +33557255858 | www.andrelurton.com

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

**bettane +
desseauve**

"We love the open, exuberant nose, expressing lovely ripe fruit and great minerality, and the fat, full, frank, highly aromatic palate, with excellent liveliness, fine balance and staying power. Great elegance."

93/100

Guide Bettane et Desseauve des vins de France, 03/05/2017

Jancis Robinson
jancisrobinson.com

"Racy and with lots of acidity. Spice and menthol. Cool. Dry end. Some real energy. Long. When to drink : 2018 – 2022."

16,5/20

Jancis Robinson, 25/04/2017

JAMES SUCKLING.COM

"A juicy and thick white with lots of cooked-apple and pear character. Full body and an intense finish."

92 - 93/100

James Suckling, 27/03/2017

"Bright yellow colour, green hue. Aromatic nose with fresh fruit, lemon zest, grapefruit and tropical fruit. Hints of oak spices in the background. On the palate, crisp acidity, distinct citrus fruit, good mouthfeel, creamy texture and good length."

91/100

Markus Del Monego, 13/04/2017



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