



L de La Louvière White 2021

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

2021 was marked by very capricious weather. There was a lot of rain in the spring. An episode of frost at the beginning of April caused major damage. The summer was very mild, with no extreme heat. At the end of August, fine weather set in, with high temperatures during the day and cool nights: ideal conditions for ripening the grapes. These last few weeks were crucial to the success of this vintage.

HARVEST

8 September - 20 September 2021

THE WINE

VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT

13 % vol.

TASTING

A limpid wine, with a lovely pale yellow colour and hints of silver.

The elegant nose is highly aromatic. It offers a refreshing, mouth-watering bouquet of citrus fruit notes of citrus and white fruit (white peach).

The palate is beautifully fresh and well-balanced. Juicy grapefruit notes accompany us throughout the tasting, making it particularly enjoyable. This white L de La Louvière is a very pleasant and refreshing wine. Medium length.

FOOD PAIRINGS

Tartar of sea bream with grapefruit, crepinettes with oysters, chicken in cider, grilled sole.

SERVING

Serve between 9°C and 12°C.

AGEING POTENTIAL

5 to 10 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.

AGE OF VINES

23 years old

IN THE VINEYARD

Pruning type: Guyot double.

Grape Harvest: Harvested mechanically and by hand in several passes.

THE CELLAR

WINEMAKING

After settling, in oak barrels.

AGEING

For 10 months in oak barrels (25% new) on full lees with bâtonnage.



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