



L de La Louvière Red 2018

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

2018 was one of the warmest years since 1900, featuring above-average temperatures, the second hottest summer to date, and abundant sunshine... Heavy rainfall in the first half of the year was followed by persistent, near-record drought conditions in September.

HARVEST

09/12/2018

THE WINE

VARIETALS

Cabernet sauvignon 60%, Merlot 40%

ALCOHOL CONTENT

13.5 % vol.

TASTING

Ruby-red colour scattered with raspberry highlights.

The nose is very expressive, revealing delicious notes of red fruit (cherry, strawberry), interspersed with mineral aromas (graphite), as a result of barrel ageing.

Starts out incredibly smooth, becoming rich and full-bodied mid-palate, with plenty of soft tannins. Well-balanced with great finesse and elegance, accompanied by red fruit notes (cherry) and culminating in a lovely long finish.

FOOD PAIRINGS

Roast pork with girolle mushrooms, stuffed tomatoes, aged Gouda.

SERVING

Serve between 15°C and 17°C.

AGEING POTENTIAL

5 to 10 years





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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.

