



L de La Louvière Red 2020

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

2020 was marked by very mild temperatures and contrasting precipitation: heavy spring rainfall was followed by an intense summer drought. The fairly mild winter led to early bud break. The summer heat gave way to cool nights in late August, ideal for ripening grapes.

HARVEST

09/08/2020

THE WINE

VARIETALS

Merlot 70%, Cabernet sauvignon 30%

ALCOHOL CONTENT

13,5 % vol.

TASTING

A brilliant cherry-red colour with silver highlights.

The nose is dominated by delicious aromas of red fruit (cherry, strawberry). These are complemented by hints of wood, vanilla and spice, adding a pleasant lift to the whole.

Subtly oaky attack. Plenty of roundness on the mid-palate. Notes of vanilla accompany the tasting. Freshness is also present.

FOOD PAIRINGS

A very pleasant wine to serve with mushroom risotto, roast chicken or entrecote steak with shallots.

AGEING POTENTIAL

3 to 5 years





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THE VINEYARD

TERROIR

Deep gravel.

AGE OF VINES

23 years old

IN THE VINEYARD

Pruning type: Double Guyot with debudding.

Grape harvest: Mechanical harvesting and manual sorting in the

vat room.

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.

