Les Lions de LA LOUVIÈRE



Les Lions de La Louvière Red 2020

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

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

8 September 2020

THE WINE

VARIETALS

Merlot 70%, Cabernet sauvignon 30%

ALCOHOL CONTENT

13.5 % vol.

TASTING

Brilliant, with a lovely cherry-red colour and a few silver highlights.

Intense, the nose reveals aromas of red fruit (cherry, strawberry), each more delicious than the last. Subtly woody, vanilla and spicy notes mingle with these aromas. The combination of all these aromas is a great success.

The attack is delicately woody. The mid-palate is beautifully rounded. Some notes of vanilla and a pleasant freshness accompany us throughout the tasting.

FOOD PAIRINGS

Osso bucco with tomato sauce, entrecote with mushrooms, cheeses.

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 and hand harvesting.

THE CELLAR

WINEMAKING

In stainless-steel temperature-controlled tanks with patented cap-breaking system.

AGEING

For 12 months in oak barrels (50% new) with racking.

