



L de La Louvière White 2019

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

2019 was marked by a fairly mild winter, resulting in early bud break. Spring rainfall was scarce and drought conditions set in in early summer. Rainfall in August provided a welcome relief for winegrowers.

HARVEST

09/02/2019

THE WINE

VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT

13.5 % vol.

TASTING

A pretty yellow colour, quite pale, with green and silver reflections.

Expressive and complex on the nose, revealing delicious notes of white fruit (nectarine) and also exotic fruit.

Lots of freshness and roundness on the palate, leading to a nice finish. On the palate, flavours of white fruit, lemony notes associated with a light oaky note. An elegant wine!

FOOD PAIRINGS

Warm asparagus with gribiche sauce, marinated prawns, cheese (such as Ossau-Iraty).

SERVING

Serve between 9°C and 12°C.

AGEING POTENTIAL

5 to 10 years





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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 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.

