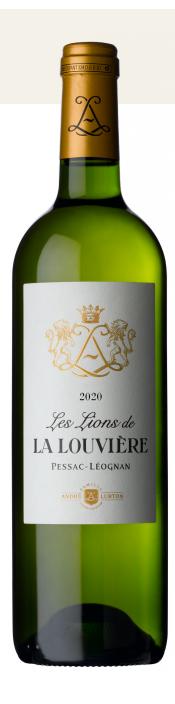
Les Lions de LA LOUVIÈRE



Les Lions de La Louvière White 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

08/20/2020

THE WINE

VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT

 $13\,\%$ vol.

TASTING

Limpid, colour is golden yellow, quite pale, with some silver reflections.

The nose, fine and elegant, very sauvignon, reveals mineral notes, associated with aromas of citrus fruits (grapefruit, lemon zest), and white flowers (acacia)...

A frank attack with freshness. A gourmet palate, with fatness and balance. Citrus notes (lemon, grapefruit) bring a pleasant freshness throughout the tasting. Nice finish.

FOOD PAIRINGS

This is a fruity and elegant wine, which will become the ideal companion for stuffed crab, salmon mille-feuilles or turkey escalopes à la Normande.

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: By hand in several passes

THE CELLAR

WINEMAKING

After settling, in oak barrels.

AGEING

For 12 months in oak barrels (35% new) on full lees with bâtonnage.

