de LA LOUVIÈRE

L de La Louvière White 2022

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

2022 was a particularly atypical year due to extreme weather conditions. In addition to a very early frost in the spring, which affected the vineyard just as the vines were starting to bud, there was a long period of exceptional drought from May until the end of September. The result was low yields and a perfect state of health at harvest time throughout the vineyard.

HARVEST

18 August - 2 September 2022

THE WINE

VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT

13,5 % vol.

TASTING

Pale yellow colour with silvery tints.
The nose gradually opens up to reveal aromas of white fruit (peach), which need a little aeration to reveal all their subtlety.
On the palate, we find the delicate notes of peach and apricot already detected on the nose, enriched here by a gourmet touch of brioche, the signature of barrel ageing. There are also subtle floral nuances. Enjoy its pleasant freshness. As the wine warms up, hints of lemon emerge, adding to its complexity. The whole is beautifully balanced. The finish is long and persistent.

FOOD PAIRINGS

Tartar of sea bream with fresh herbs, Roast poultry with apricots, pear and almond tart.

SERVING

Serve between 9°C and 12°C.

AGEING POTENTIAL

5 to 10 years

FAMILLE ANDRÉ LURTON
Château Bonnet, 33420 Grézillac | Tel. +33557255858 | www.andrelurton.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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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 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.

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