

# CHÂTEAU LA LOUVIÈRE



## Château La Louvière White 2022

AOC Pessac-Léognan, Bordeaux, France

### PRESENTATION

Château La Louvière has long been famous for its white wines. In fact, these already highly-prized by Canadian merchants in the 17th century ! A century later, they were to be found on the finest tables in Saint Petersburg. The very elegant white La Louvière is now among the finest dry white wines in the Graves, and is a fine ambassador for the Pessac-Léognan appellation. Marked by the Sauvignon Blanc varietal character, but not overly so, it can age remarkably well.

### 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 to 2 September 2022

### THE WINE

#### VARIETALS

Sauvignon blanc 100%

#### ALCOHOL CONTENT

14 % vol.

#### TASTING

Brilliant pale gold colour with green highlights.

Expressive nose, with delicious notes of white fruit (pear) and citrus (grapefruit, mandarins, lemon zest). The whole is enhanced by a few gourmet notes associated with barrel ageing.

On the palate, this is a particularly well-balanced wine, with a creamy texture, good volume, fullness and freshness. It has great length. A hint of brioche and delicious notes of white fruit accompany us throughout the tasting.

#### FOOD PAIRINGS

Salmon puff pastry, Normandy-style scallops, sea bass in a Guérande salt crust.

#### SERVING

Serve between 8°C and 11°C.

#### AGEING POTENTIAL

10 to 15 years



FAMILLE ANDRÉ LURTON

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### THE VINEYARD

#### TERROIR

Deep gravel with fine limestone over small areas at the foot of the slopes

#### SURFACE AREA OF THE VINEYARD

15 ha

#### AGE OF VINES

26 years old

#### IN THE VINEYARD

Pruning type: Double guyot

Grape Harvest: By hand in several passes.

### THE CELLAR

#### WINEMAKING

After maceration on fine lees, the wines are fermented in barrels and demi-muid (600L).

#### AGEING

For 10 months in oak barrels (30% new) on full lees with bâtonnage

### REVIEWS AND AWARDS

**tastingbook**

"Bright yellow with green hue. Expressive nose with aroma reminiscent of grapefruit and physalis, with hints of tangerine and lemon zest, elegant floral hints and hints of Buxus. On the palate well balanced with creamy texture and crisp acidity, juicy character with freshness and convincing length."

Markus Del Monego, Tasting Book, 03/05/2023

93/100

**JAMES SUCKLING.COM**

"Solid and structured white with crisp citrusy character and a chalky mouthfeel. Medium- to full-bodied. Long and mineral with energy and tone."

James Suckling, 17/04/2023

94-95/100

**Decanter**

"Bright and zesty, vibrant and thrilling, a lovely sense of electricity to this with citrus lemon peel, lime, apricot and peach. Nicely textured, keeping the straightness and direction. Detailed and enjoyable. Direct, streamlined but refined and polished. Sharp and alive with lovely complexity and nuances of spice, herbs and stone fruit."

Georgie Hindle, Decanter, 05/05/2023

93/100



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