# CHÂTEAU LA LOUVIÈRE





# Château I a I ouvière Red 2023

AOC Pessac-Léognan, Bordeaux, France

#### **PRESENTATION**

Château La Louvière has many fascinating facets. The sumptuous architecture of the château building dates from the late 18th century, but winegrowing here goes back more than 700 years. The first vines were planted circa 1310, although modern winemaking dates from the 17th century and was handed down by able monks from the Carthusian monastery in Bordeaux, who had acquired considerable talent as viticulturists and winemakers. The people who produce the wine in the 21st century have inherited these time-honoured methods, adding just the right amount of innovation and modernity to make the utmost of the outstanding terroir. La Louvière's red wine has a dark colour and an elegant bouquet with delicate hints of oak...

#### THE VINTAGE

2023 was marked by a uniform start to vegetation: bud-break dates returned to normal, foliage developed rapidly and the bunches emerged beautifully. Heavy rainfall in the spring tarnished the start of the season somewhat, with mildew appearing in places. There was no hot summer in 2023, but relatively cool nights and warm but not excessively hot days in July and August created ideal ripening conditions for the grapes, which produced remarkable aromatic potential.

### **TERROIR**

Deep gravel

# IN THE VINEYARD

Pruning type: Double Guyot with debudding. Grape Harvest: By hand with small deep crates.

#### HARVEST

11 September - 05 October 2023

## WINEMAKING

Integral vinification (20% of the total volume) in various containers (wooden rolls, 500 liter oak barrels, terra cotta amphoras). Long vatting times and management of phenolic extractions.

#### AGEING

For 12 months in oak barrels (40-50 % new) with racking

# **VARIETALS**

Merlot 60%, Cabernet sauvignon 40%

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TECHNICAL DATA

Surface area of the vineyard: 113.66 ha Age of vines: 26 years old

#### 13.5 % VOL.

## SERVING

For 12 months in oak barrels (40 50% new). Aged in 15% terra cotta amphoras.

# AGEING POTENTIAL

Over 15 years



#### **TASTING**

Deep garnet-red colour, expressive and captivating.

The powerful nose is dominated by aromas of jammy black fruits, enhanced by a hint of delicate spices.

The attack is beautifully sweet, quickly supported by a generous mid-palate volume. The structured, elegant finish is characterised by silky tannins and lingering black fruit flavours, punctuated by a subtle toasty note.

#### **FOOD PAIRINGS**

Grilled rib of beef with rosemary jus, roast duck breast with green pepper sauce, fillet of venison with juniper berries.

#### **REVIEWS AND AWARDS**

# Decanter 93/100

"Part of Top value Bordeaux 2023 wines tasted en primeur.

Drinking Window: 2027 - 2040.

Cool blueberry fruit with hints of crushed tobacco introduce a mouthful of wine, flattering and rich, but not without austerity on the finish as the tannins come off a bit tight. Overall, pretty good, with pleasing fruit ripeness and plum like richness marked by the majority of Merlot in the blend. I also like the overall tension on the palate, leading to a long finish, so it could get a higher score after it ages in 40% new oak."

Panos Kakaviatos, Decanter, 11/04/2024

#### JAMESSUCKLING.COM ₹

94-95/100

"The core of fruit in this is beautiful with seamless tannins that run the length of the wine and deliveracy linder of refined fruit. Long at the finish. Better than 2022. (Tasted en primeurs)"

James Suckling, James Suckling, 03/05/2024

#### ALEXANDRE MA®

91-93/100

"Château La Louvière presents itself with gentle allure in the 2023 vintage, with the delightful aromas of sweet cherries and pomegranates bursting forth upon uncorking, immediately captivating my senses. The supple tannins construct an ideal dimension on the palate, while the finish lingers with a subtle sweetness. While the red wines of Château La Louvière typically require around 10 years to reach their peak, this 2023 vintage is expected to reveal its optimal state in just around 5 years."

Alexandre Ma, 03/05/2023