



BORDEAUX LE LOUVETIER



Le Louvetier Bordeaux Rosé 2024

AOC Bordeaux, Bordeaux, France

PRESENTATION

Louvetier is the fruit of the expertise of the teams of oenologists and cellar masters of the André Lurton family, owners of several châteaux in the Bordeaux region, including Château La Louvière. This wine is made from grapes carefully selected in our vineyards to bring out the best in our magnificent terroirs.

THE VINTAGE

WEATHER CONDITIONS

The weather in 2024 was extreme, with heavy rainfall, lack of sunshine and cool temperatures, making the fight against vine diseases particularly difficult. After a somewhat difficult flowering period with some coulure, a more favourable period in August allowed the grapes to change colour evenly, followed by a rapid harvest in September to preserve the quality of the grapes. This vintage marks a return to normal harvest dates.

HARVEST

23 September - 25 September 2024

THE WINE

VARIETALS

Merlot 60%, Cabernet sauvignon 40%

ALCOHOL CONTENT

12,5 % vol.

TASTING

Brilliant pale pink with subtle salmon and silver highlights.

The nose is intense and fruity, with aromas of raspberry and red berry mixed with delicate notes of vineyard peach and fresh flowers, especially rose.

On the palate, the attack is soft and delicate, developing into a full and harmonious texture. A lovely liveliness enhances the whole, bringing freshness and energy to a long and elegant finish. Fresh, pleasing and perfectly balanced, this rosé is an invitation to convivial moments, ideal for sunny aperitifs or summer meals. A vintage to savour without delay.

FOOD PAIRINGS

Aperitif, burrata salad with cherry tomatoes and basil, grilled gambas with sweet chilli, red fruit tart.

SERVING

Serve between 7°C and 11°C.

AGEING POTENTIAL

2 to 3 years



FAMILLE ANDRÉ LURTON

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THE VINEYARD

TERROIR

Clay-limestone and clay-siliceous.

AGE OF VINES

20 years old

IN THE VINEYARD

Pruning type: Double Guyot.

Grape Harvest: Mechanical harvesting.

THE CELLAR

WINEMAKING

In stainless steel, temperature-controlled tanks.

AGEING

For 4 months in tanks.



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