



BORDEAUX LE LOUVETIER



Le Louvetier Bordeaux White 2024

AOC Entre-deux-Mers, 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

9 September - 4 October 2024

THE WINE

VARIETALS

Sauvignon blanc 80%, Colombard 14%,
Sémillon 6%

ALCOHOL CONTENT

12 % vol.

TASTING

Crystal clear, pale yellow with subtle green highlights, a sign of youth and freshness.

The nose is clean and aromatic, expressing all the characteristics of Sauvignon Blanc. Intense aromas of citrus fruit (lemon, grapefruit) and passion fruit, carried by a beautiful purity and elegant freshness.

On the palate, the attack is lively, supported by a fine, well-integrated acidity. The structure is straightforward and balanced, combining tension and aromatic richness. The long, salty finish prolongs the tasting experience.

FOOD PAIRINGS

Aperitif, seafood platter, creamy poultry, subtly spicy Thai cooking...

SERVING

Serve between 7°C and 11°C.

AGEING POTENTIAL

2 to 3 years



FAMILLE ANDRÉ LURTON

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



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THE VINEYARD

TERROIR

Clay-limestone and clay-siliceous.

AGE OF VINES

19 years old

IN THE VINEYARD

Pruning type: Double Guyot

Grape Harvest: Mechanical harvesting.

THE CELLAR

WINEMAKING

After skin-contact and settling, in temperature-controlled stainless-steel tanks.

AGEING

For 4 months in tanks on lees.



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