



L de La Louvière Red 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

6 September - 11 October 2022

THE WINE

VARIETALS

Cabernet sauvignon 53%, Merlot 47%

ALCOHOL CONTENT

13.5 % vol.

TASTING

Deep garnet-red colour.

The nose is delicious, with aromas of ripe black fruit mixed with a hint of spice. After aeration, the bouquet gains in amplitude.

On the palate, the wine is full-bodied and well structured, with a lovely fat on the finish that wraps around the tannins. The tannins are still present, adding depth and guaranteeing good ageing potential. This is a generous wine that promises to evolve beautifully with time. The finish is slightly toasted.

FOOD PAIRINGS

Roasted lamb with herbs, meat paella, oven-roasted squab.

SERVING

Serve between 15°C and 17°C.

AGEING POTENTIAL

3 to 5 years



FAMILLE ANDRÉ LURTON

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



de LA LOUVIÈRE



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THE VINEYARD

TERROIR

Deep gravel.

AGE OF VINES

23 years old

IN THE VINEYARD

Pruning type : Double Guyot with debudding.

Grape harvest : Mechanical harvesting and manual sorting in the vat room.

THE CELLAR

WINEMAKING

In stainless-steel temperature-controlled tanks with patented cap-breaking system.

AGEING

For 12 months in oak barrels (20% new) with racking.



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